Fleischmann's New Treasury Of Yeast Baking

INTRODUCING RAPIDMIX
THE NO-DISSOLVE METHOD

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Rapidmix

is the newest exciting development in yeast baking. Here is your book filled with recipes using this new no-dissolve method. Using these Rapidmix recipes, you just mix the yeast with the other dry ingredients. Then add the warm liquids. There's no need to worry about temperatures—there's no fear of killing the yeast. The yeast responds quickly and the dough is more springy. It's yeast baking at its most fun and you'll find that the finished breads and sweet goods are better than ever.

If you still prefer to make some or all of these yeast-raised breads or sweet goods using the conventional method of dissolving yeast in water, here's all you need do to adapt these recipes:

1. *Measure recipe amount of warm water (105°-115°F.) into large warm bowl.*
2. *Sprinkle in yeast; stir until dissolved.*
3. *Add lukewarm milk or other liquid called for in recipe. Add margarine.*
4. *Gradually stir in dry ingredients.*
5. *Proceed with kneading, raising and baking as directed.*

NOTE: If recipe liquid is other than water, substitute ¼ cup water for ¼ cup other liquid and dissolve as above.

Color photography by JOE LONG

Contents

THESE ARE THE YEAST FACTS
BEGIN WITH THE BASIC BREADS (DOUGHS)
HOLIDAY AND FOREIGN FAVORITES
SWINGING PARTY BREADS
THE ONES YOU LIKE BEST
FOR PEOPLE WITH DIET PROBLEMS
BREADS THAT ARE MEALS

INDEX

Anadama Bread 28
Apricot Braid 20
Baba au Rum 28
Babka 17
Barm Brack 15
Biscuit Rolls 22
Blushing Cream Cones 21
Brioche Braid 20
Buttermilk Bread 7
Challah 15
Cheese Casserole Bread 10
Cheese Herb Buffet Loaves 23
Cheese Olive Pinwheels 32
Cheese Puffs 34
Cheesy Onion Burger Buns 22
Cherry Go-Round 25
Christmas Danish 18
Cinnamon Bread 7
Cinnamon Orange Crescents 21
Coffee Breakers or Cinnamon Rolls ... 8
CoolRise White Bread 8
Corn Bubble Loaf 9
Cornish Pasties 30
Croissants 27
Curliques 19
Dinner Rolls 19
Dutch Hustle Cake 24
Election Cake 12
Fast Night Cakes 12
Frosted Pineapple Squares 24
Ham Roll-Ups 33
Hard Rolls 22
Herb Batter Bread 10
High Hat Tuna Soufflé 34
Hot Cross Buns 14
Irish Freckle Bread 25
Italian Easter Bread 17
Kolacky 16
Kulich 16
Lacy Valentine Cake 11
Lincoln Log 13
Low Cholesterol Bread 30
Maple Pecan Ring 9
Martha Washington's Fan 13
Oatmeal Bannocks 16
Panettone 14
Parker House Rolls 19
Peasant's Coulibac 31
Pecan Cinnabars 21
Pirozhki 33
Pizza 31
Pretzels 19
Pumpernickel Bread 28
Raisin Casserole Bread 10
Russian Black Bread 26
Rye Bread 6
Sally Lunn 26
Shrimp Savarin 33
Sour Dough Bread 27
Sour Dough Pancakes 32
Spicy Orange Doughnuts 12
Stollen 18
Sugar Crisp Rolls 25
Tiny Lemon Sticky Buns 23
Turkey Baba 32
Wheat Germ Casserole Bread 29
White Batter Bread 10
White Bread 6
White Salt-Free Bread 29
Whole Wheat Bread 7
100% Whole Wheat Bread 30

These Are the Yeast Facts

Once upon a time, Grandmother spent a couple of days making one batch of yeast bread. She had to let it rise all night because the yeast worked slowly. But then yeast was improved—its action speeded up so that after a couple of hours rising time the bread could be baked.

During World War II, a second improvement was made. Fleischmann's took the water out of yeast and developed active dry yeast to be used by the armed forces. This made it possible for our fighting men to have fresh bread anywhere in the world.

Now yeast is even better for baking because of another manufacturing breakthrough. Improved active dry yeast further speeds up and simplifies yeast baking. The granules are finer—for faster and easier blending with the other ingredients.

NEW METHODS

Methods of yeast bread baking have improved, too. Just yesterday homemakers had to sprinkle or crumble yeast into water that had to be exactly 105° to 115° F. If a thermometer wasn't available, the water had to be judged as it would for a baby's bottle. Adding to the complication, the bowl had to be warmed and the scalded milk that was added had to be cooled to exactly the same temperature.

RAPIDMIX

Now throw away your thermometer and meet Rapidmix! The undissolved yeast is mixed with the dry ingredients. The liquid and margarine are heated just to warm them and soften the margarine. Then let your electric mixer take over to do the mixing. Rapidmix makes it easier to blend the ingredients—there's no chance of lumps. You'll *feel* the difference in the dough when you start to knead. This dough is lighter, more delicate to the touch. It is easier to work with. It makes bread baking a breeze—but that warm, wonderful sense of accomplishment is still there because you still knead it and shape it yourself. If you care to, you can mix the dry ingredients the night before and bake bread in the morning. Or if you bake frequently you can mix up several batches at once and store in a cool, dry place until you're ready to finish the bread.

ONE BOWL METHOD

Teamed with Rapidmix is another new method that is perfect for the breads you like to make with water instead of other liquids. With the One Bowl Method you place the margarine on top of the dry ingredients, then add very warm tap water. Could anything be simpler?

COOLRISE ©

The new method that eliminates watching and waiting while the bread dough rises is called CoolRise. The dough is mixed, kneaded and shaped in a single operation that takes just 45 minutes. The panned loaves are then refrigerated for at least 2 hours or up to 24 hours. Whenever it is convenient you can bake your loaf of bread or pan of sweet rolls. CoolRise differs from conventional refrigerator doughs which are chilled *before* shaping and then must be allowed to rise before baking.

COOLRISE © 1968 INTERNATIONAL MILLING

NECESSARY INGREDIENTS

Yeast: Yeast is a living plant. It is the leavening in breads and rolls which makes them rise and makes them light. It is available active dry or compressed (fresh active). If dry yeast picks up moisture it will lose its stability, so it comes in individual airtight and moistureproof packages, or in 4-ounce vacuum-packed jars. It stays fresh for months on cool, dry pantry shelves. Fleischmann's Compressed Yeast comes in ⅗-ounce, 1-ounce, and 2-ounce cakes. It is perishable and must be kept in the refrigerator. Compressed yeast and active dry yeast can be used interchangeably. Use 1 package or 1 scant tablespoon from the jar or 1 ⅗-ounce cake.

Flour: The all-purpose flour in your grocery store is wheat flour. This is used for bread baking because it contains gluten. When flour is stirred and kneaded with liquid the gluten stretches. This forms the elastic framework that holds the gas bubbles produced by yeast. Some special breads and rolls are made with all-purpose wheat flour in combination with other flours such as rye, oatmeal and other cereals. For the recipes in this book, it is not necessary to sift either regular or instant-blending flour. To measure, spoon the flour into the cup or pour into cup. Level it off with a spatula or straight-edged knife. Do not tap or shake the flour down before leveling.

Liquid: Milk, water and water in which potatoes have been cooked are the usual liquids used in breads and rolls. Fresh liquid milk, evaporated milk, or reconstituted dry milk all give good results. It should be warmed before using. Unpasteurized milk needs to be scalded and cooled before using. Water makes breads crusty. Milk gives them a soft crust and a creamy white crumb.

Sugar: Sugar is the food yeast needs to form the gas that makes the dough or batter rise. It also adds flavor and helps the crust brown. White sugar is usually used but brown sugar, molasses or honey can also be used.

Salt: Salt brings out the flavor, and it controls the action of the yeast, slowing its rate of gas formation. Plain or iodized salt give equal results.

Fat: Margarine, butter, salad or cooking oils, hydrogenated shortening or lard make breads tender, keep them soft, and give them a soft, silky crumb.

Eggs: Eggs add food value, color and flavor. They also help make the crumb fine and the crust tender.

Other Ingredients: Seasonings—herbs and spices, nuts and fruits, add flavor to breads, rolls and coffeecakes.

TIPS FOR THAT PERFECT LOAF

Beating: By hand or with an electric mixer, vigorous beating speeds up gluten formation. This is especially important when making *batter breads,* because they are not kneaded. Batter breads have been beaten enough when the dough leaves the sides of the bowl.

Stirring Down: When a recipe (batter bread) calls for stirring down it means to stir raised dough until it is reduced to almost its original size.

Kneading: Dough should be kneaded on a board that is lightly sprinkled with flour. Rub a little flour on your hands. Form the dough into a round ball. Fold it towards you. Using heels of hands, push dough away with rolling motion.

Turn dough one-quarter turn around. Repeat until dough is smooth and elastic, about 8 to 10 minutes. If the dough becomes sticky, sprinkle the board under the dough with a small amount of flour and rub your hands with flour again.

Rising: Doughs that rise in the conventional way need an even temperature of about 80° to 85°F. There are several ways to provide this warm place:

1. Set the bowl in an unheated oven with a large pan of hot water beneath it.
2. Warm the bowl before putting dough into it by filling with hot water, pouring it out, drying it thoroughly; then grease it.
3. Fill a large pan two-thirds full with hot water; place a wire rack on top and the bowl of dough on the rack.
4. Set the bowl in a deep pan of water; test the water to see that it is warm, not hot.
5. Put the bowl in a draft-free place near (not on) the range or a radiator.

Doughs that rise by the CoolRise Method need a refrigerator temperature of 38° to 41°F. Be sure the wrappings are not tucked under the pans. Allow room for the dough to rise; space between shelves should be 5 inches.

Testing for Double in Bulk: Press the tips of two fingers lightly and quickly ½ inch into the dough. If the dent stays it is double.

Punching Down: Push your fist into the center of the dough. Pull the edges of the dough to the center and turn the dough over.

Shaping: Follow recipe directions for rolls or unusual shapes. For bread, divide the dough in half. Roll each half to uniform thickness in an 8 x 12-inch rectangle. Beginning with upper 8-inch side, roll towards you. Seal with thumbs or heel of hand. Seal ends; fold sealed ends under. Be careful not to tear the dough.

Testing for Lightness: After shaping and rising to double, test by pressing lightly with your little finger near the edge of the bread. If the dent remains it has risen enough. In the CoolRise Method, doughs do not always double.

Baking: Pre-heat the oven to whatever temperature is designated. Be sure to leave room for the heat to circulate around the pans. If you're baking two loaves place them on a center shelf with 2 inches between them—if four loaves are being baked, stagger them on two shelves. When the baking time is up, remove one loaf and tap the bottom or sides. It is done if it sounds hollow.

Cooling: As soon as breads, rolls, or coffeecakes are done remove them from the pans or baking sheets so that they will not steam and become soggy. Place them on wire racks to cool.

High Altitudes: Altitudes increase leavening power. To compensate in CoolRise recipes you reduce the amount of yeast in the recipe. Over 5,000 feet, if recipe calls for two packages of yeast, use just one. In other recipes, watch the rising. Punch down and bake doughs when they test for double in bulk, even if they aren't quite double.

DOUGH HOOK

If you are fortunate enough to own a mixer with a dough hook attachment, prepare your yeast recipes as usual but use the dough hook for kneading. Operate the mixer on speed number 2 and knead only about 3 to 4 minutes, rather than the 8 to 10 suggested when kneading is done by hand. The dough will come away from the sides of the bowl and will be smooth and elastic.

PAN SIZES AND MATERIALS

It is important to use the pan size designated in the recipe. Too large a pan and your bread will not have enough volume. Too small a pan and the dough will slide over the sides.

Different raw materials give different baking characteristics. Recipes call for temperatures suitable for dull metal pans. A shiny metal pan may require slightly longer baking. If you use glass pans reduce the temperature called for in the recipe by 25°.

WHAT COULD GO WRONG

Here are some questions frequently asked about yeast bread baking:

Why doesn't the bread rise? Too much or too little heat directly on the yeast will reduce its action. The Rapidmix Method eliminates this problem.

Why is it sticky in the middle? Oven temperature. If it is incorrect the bread will bake unevenly. You should buy a small thermometer to check your oven or have it checked by your local utility.

Is it necessary to scald the milk? When pasteurized milk is used, scalding is no longer necessary. The enzyme that causes gummy bread is usually destroyed during pasteurization.

If CoolRise bread rises too much what has caused it to happen? If your refrigerator is too warm, the bread will over-rise. If it is too cold it will not rise enough. The temperature should be 38° to 41°F.

Why does CoolRise dough "rest" on the board? This period takes the place of the first rising in other methods. It is called the "fermentation" period and it is then that the yeast begins to work.

What causes large air holes in my bread? When shaping the bread you must be sure to get rid of all the gas bubbles in the dough. Gentle, but firm rolling with a rolling pin will do this.

Why does bread crumble? Over-fermentation can cause bread to crumble. It can also cause a strong yeast odor. You do not always have to wait an hour for the dough to rise. Temperature and humidity of your kitchen will make dough rise faster or slower and you must judge the rising time every time you make bread.

Why does my bread break and shred? This is a sign of very good bread made with a strong protein flour.

Why can't I get as crisp a crust as bakers do? Bakers use forced steam on their hard rolls and French bread. It is impossible to meet these conditions at home.

Why does that same recipe for bread or rolls need 5½ cups of flour one day and 6½ cups the next time I make it? Flours differ from one time of year to another, and from one part of the country to another. Humidity can change the amount of flour needed in a recipe, too.

Why do I have a large volume one day and less the next time I make the same recipe? The amount of flour and kind of flour can influence volume. Some flours have higher protein content than others and produce more volume. The amount of mixing and kneading also influence volume. Or, the dough may have risen more one time than another.

HOW TO JUDGE YOUR BREAD

Appearance and Crust: A loaf of bread should have an evenly rounded top, be symmetrical in size with no bulges or bumps. The "break and shred" between top and side should be uniform. Rolls should be rounded evenly and hold their shape. Sweet breads should be proportionately balanced and not overdecorated. All breads should be crisp and tender.

Interior Color and Texture: Color should be uniform, depending upon the type flour, liquid, sweetening and other ingredients. There should be no light or dark streaks. The holes should be small and uniform.

Crumb: The crumb should feel soft. A tender, moist crumb will tear easily, showing uniform texture.

Aroma: The characteristic yeast smell should be detectable in cold bread, even though it is much more pronounced when the bread is hot.

Even Distribution of Additional Ingredients: Nuts, fruits or other special ingredients should be evenly distributed through breads and rolls.

Flavor: Breads should taste as good cold as when they are hot. Nuts, fruits, spices and other flavorings should not be overpowering.

FREEZING AND STORING TIPS

Wrapping: After bread or rolls are thoroughly cooled, wrap in aluminum foil, freezer paper, heavy-duty plastic wrap or airtight plastic bags. Be sure to exclude all air from the package by pressing the wrap close to the bread. Seal tightly. A double layer will keep wrap from tearing. Label and date all packages. Do not frost or decorate breads before freezing. Place the breads on a freezing shelf of the freezer until they are frozen (for quick freezing) then place them anywhere in the freezer that is convenient. Properly frozen bread will retain its freshness and moisture, free from mold, for three months. Longer storage means some loss of flavor.

Thawing: Thaw breads in original wrapper and unwrap just before serving. Place them on rack to allow circulation of air. Breads will thaw at room temperature in 2 to 3 hours, depending on room warmth and the size of the bread. Foil-wrapped bread may be thawed and warmed in a moderate oven (375°F.) in 20 minutes. Unwrap bread the last five minutes to crisp the crust. Frozen bread slices may be toasted without thawing first. Sweet breads should be thawed before decorating. Small rolls or coffeecakes can be defrosted on a rack in a covered electric skillet at 350°F.

Storing unfrozen breads: Homemade breads will stay fresh and moist if wrapped securely in aluminum foil, plastic wrap or an airtight plastic bag. Seal well and place them in a bread box or cool, dry place.

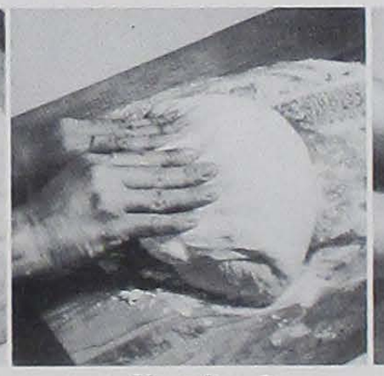
Adding yeast

Milk and margarine

Beating

Stirring down

Kneading-1



Kneading-2

Kneading-3

Testing for double

Punching down

Shaping-1

Shaping-2

Shaping-3

Testing for lightness

Back to front—WHOLE WHEAT BREAD, WHITE BREAD, RYE BREAD

Begin With the Basic Breads (Doughs)

All breads and rolls begin with a basic recipe. Once you've mastered the basics you can make many types of variations yourself—changes in fruits and nuts, seasonings and herbs. What is important is not to change the proportion of prime ingredients—the flour, yeast, sugar, margarine, salt and liquids.

WHITE BREAD Makes 2 loaves

5½ to 6½ cups unsifted flour
3 tablespoons sugar
2 teaspoons salt
1 package Fleischmann's Active Dry Yeast
1½ cups water
½ cup milk
3 tablespoons Fleischmann's Margarine

In a large bowl thoroughly mix 2 cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine water, milk and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ¾ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Cover; let rest 15 minutes. Divide dough in half and shape into loaves. Place in 2 greased 8½ x 4½ x 2½-inch loaf pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in hot oven (400° F.) about 25 to 30 minutes, or until done. Remove from pans and cool on wire racks.

RYE BREAD Makes 2 loaves

2½ cups unsifted rye flour
2½ cups unsifted white flour (about)
1 tablespoon sugar
1 tablespoon salt
1 tablespoon caraway seeds (optional)
1 package Fleischmann's Active Dry Yeast
1 cup milk
¾ cup water
2 tablespoons honey
1 tablespoon Fleischmann's Margarine
¼ cup corn meal
1 egg white
2 tablespoons water

Combine flours; in a large bowl thoroughly mix 1⅔ cups flour mixture, sugar, salt, caraway seeds and undissolved Fleischmann's Active Dry Yeast.

Combine milk, ¾ cup water, honey and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour mixture, or enough flour mixture to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough flour mixture to make a soft dough. (If necessary, add additional white flour to obtain desired dough.) Turn dough out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top.

Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide in half; form each piece into a smooth ball. Cover; let rest 10 minutes. Flatten each piece slightly. Roll lightly on board to form tapered ends. Sprinkle 2 greased baking sheets with corn meal. Place breads on baking sheets. Combine egg white and 2 tablespoons water; brush breads. Let rise, uncovered, in warm place, free from draft, 35 minutes.

Bake in hot oven (400° F.) about 25 minutes, or until done. Remove from baking sheets and cool on wire racks.

WHOLE WHEAT BREAD Makes 2 loaves

4½ cups unsifted whole wheat flour
2¾ cups unsifted white flour (about)
3 tablespoons sugar
4 teaspoons salt
2 packages Fleischmann's Active Dry Yeast
1½ cups water
¾ cup milk
⅓ cup molasses
⅓ cup Fleischmann's Margarine

Combine flours; in a large bowl thoroughly mix 2½ cups flour mixture, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine water, milk, molasses and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping sides of bowl occasionally. Add ½ cup flour mixture, or enough flour mixture to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour mixture to make a soft dough. (If necessary, add additional white flour to obtain desired dough.) Turn dough out onto lightly floured board. Knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide in half. Shape into loaves. Place in 2 greased 8½ x 4½ x 2½-inch loaf pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in hot oven (400° F.) about 25 to 30 minutes, or until done. Remove from pans and cool on wire racks.

BUTTERMILK BREAD Makes 2 loaves

5½ to 6½ cups unsifted flour
3 tablespoons sugar
2½ teaspoons salt
¼ teaspoon baking soda
1 package Fleischmann's Active Dry Yeast
1 cup buttermilk
1 cup water
⅓ cup Fleischmann's Margarine

In a large bowl thoroughly mix 2 cups flour, sugar, salt, baking soda and undissolved Fleischmann's Active Dry Yeast.

Combine buttermilk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Mixture will appear curdled. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide dough in half. Shape each half into a loaf. Place in 2 greased 8½ x 4½ x 2½-inch loaf pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (375° F.) about 35 minutes, or until done. Remove from pans and cool on wire racks.

CINNAMON BREAD Makes 2 loaves

4½ to 5½ cups unsifted flour
¼ cup sugar
1 teaspoon salt
1 package Fleischmann's Active Dry Yeast
1¼ cups milk
¼ cup (½ stick) Fleischmann's Margarine
2 eggs (at room temperature)
Melted Fleischmann's Margarine
⅓ cup sugar
1½ teaspoons ground cinnamon

In a large bowl thoroughly mix 1¾ cups flour, ¼ cup sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk and ¼ cup Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Meanwhile, combine ⅓ cup sugar and cinnamon.

Punch dough down; turn out onto lightly floured board. Divide dough in half. Roll ½ the dough into a 12 x 8-inch rectangle. Brush lightly with melted Fleischmann's Margarine. Sprinkle with ½ the cinnamon-sugar mixture. Roll tightly from the 8-inch side as for jelly roll. Seal edges firmly. Seal ends of loaf and fold underneath. Place loaf, seam side down, in greased 8½ x 4½ x 2½-inch loaf pan. Repeat with remaining dough. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in a moderate oven (350° F.) about 30 minutes, or until done. Remove from pans and cool on wire racks.

COFFEE BREAKERS OR CINNAMON ROLLS Makes 24 rolls

4½ to 5½ cups unsifted flour
½ cup sugar
1½ teaspoons salt
2 packages Fleischmann's Active Dry Yeast
½ cup milk
½ cup water
¼ cup (½ stick) Fleischmann's Margarine
2 eggs (at room temperature)

In a large bowl thoroughly mix 1⅔ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide in half and shape as desired according to one of the following shapes.

COFFEE BREAKERS While dough is rising prepare pans. Melt ½ cup (1 stick) Fleischmann's Margarine in a saucepan. Add ⅔ cup firmly packed light brown sugar and 2 teaspoons light corn syrup; bring to a rolling boil. Immediately pour into two 15½ x 10½ x 1-inch jelly roll pans. Sprinkle with ¾ cup chopped Planters Pecans.

Roll out half the dough into a 12-inch square. Brush with melted Fleischmann's Margarine. Combine ½ cup firmly packed light brown sugar and 2 teaspoons ground cinnamon. Sprinkle center ⅓ of dough with ¼ the cinnamon mixture. Fold ⅓ of dough over center third. Sprinkle with ¼ the cinnamon mixture. Fold remaining ⅓ of dough over to make a 3-layer 12-inch strip. Cut into twelve 1-inch pieces. Hold the ends of each piece and twist in opposite directions, 2 or 3 times. Seal ends firmly. Place in prepared pan, about 1½ inches apart. Repeat with remaining half of the dough and filling. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in hot oven (400°F.) about 15 to 20 minutes, or until done. Invert rolls onto plates or wire racks to cool. Best when served warm.

CINNAMON ROLLS Roll each half into an 18 x 9-inch oblong. Brush with melted Fleischmann's Margarine. Combine 1½ cups sugar, ⅔ cup seedless raisins and 2 teaspoons ground cinnamon. Sprinkle ½ over each piece of dough. Roll each up as for jelly roll to make 18-inch rolls. Seal edges firmly. Cut each roll into 12 pieces, about 1½ inches wide. Place, cut side up, in 2 greased 9-inch round cake pans or 2 greased 8-inch square pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in moderate oven (350° F.) about 25 minutes, or until done. Remove from pans and cool on wire racks. Serve plain, or if desired, frost with confectioners' sugar frosting.

Clockwise from 12 o'clock—BUTTERMILK BREAD CINNAMON BREAD COFFEE BREAKERS, CINNAMON ROLLS

COOLRISE ONE BOWL WHITE BREAD Makes 2 loaves

6 to 7 cups unsifted flour
2 tablespoons sugar
1 tablespoon salt
2 packages Fleischmann's Active Dry Yeast
½ cup (1 stick) softened Fleischmann's Margarine
2 cups very hot tap water
Planters Peanut Oil

In a large bowl thoroughly mix 2 cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Cover with plastic wrap, then a towel; let rest 20 minutes.

Punch dough down; divide in half on a lightly floured board, shape into loaves. Place in 2 greased 8½ x 4½ x 2½-inch loaf pans. Brush with Planters Peanut Oil. Cover pans loosely with plastic wrap. Refrigerate 2 to 24 hours.

When ready to bake, remove from refrigerator. Uncover dough carefully. Let stand, uncovered, 10 minutes at room temperature. Puncture any gas bubbles with a greased toothpick or metal skewer.

Bake in hot oven (400° F.) about 30 to 40 minutes, or until done. Remove from pans and cool on wire racks.

Clockwise from 1 o'clock—CORN BUBBLE LOAF, MAPLE PECAN RING, COOLRISE WHITE BREAD

COOLRISE CORN BUBBLE LOAF Makes 1 large loaf

5 to 6 cups unsifted flour
2 tablespoons sugar
1 tablespoon salt
1 cup yellow corn meal
2 packages Fleischmann's Active Dry Yeast
1¾ cups milk
½ cup water
3 tablespoons Fleischmann's Margarine
Planters Peanut Oil
Melted Fleischmann's Margarine

In a large bowl thoroughly mix 1¾ cups flour, sugar, salt, corn meal and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and 3 tablespoons Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Cover with plastic wrap, then a towel; let rest 20 minutes.

Punch dough down; divide into 32 equal pieces. On a lightly floured board shape into balls. Arrange balls in a greased 10-inch tube pan, making 2 layers. Brush loaf with Planters Peanut Oil and cover loosely with plastic wrap. Refrigerate 2 to 24 hours.

When ready to bake, remove from refrigerator. Uncover dough carefully. Let stand, uncovered, 10 minutes at room temperature. Puncture any gas bubbles with a greased toothpick or metal skewer.

Bake in moderate oven (375° F.) about 55 to 60 minutes, or until done. Remove from pan and cool on wire rack. Brush loaf with melted Fleischmann's Margarine.

COOLRISE ONE BOWL MAPLE PECAN RING Makes 2 coffeecakes

5½ to 6½ cups unsifted flour
½ cup sugar
1½ teaspoons salt
2 packages Fleischmann's Active Dry Yeast
½ cup (1 stick) softened Fleischmann's Margarine
1½ cups very hot tap water
2 eggs (at room temperature)
¾ cup chopped Planters Pecans
⅓ cup firmly packed brown sugar
1 teaspoon maple flavoring
Melted Fleischmann's Margarine
Planters Peanut Oil
Confectioners' sugar frosting

In a large bowl thoroughly mix 2 cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Cover with plastic wrap, then a towel; let rest 20 minutes.

Combine Planters Pecans, brown sugar and maple flavoring.

Punch dough down; divide in half. On lightly floured board, roll ½ the dough into a 16 x 8-inch rectangle. Brush with melted Fleischmann's Margarine. Sprinkle ½ the brown sugar mixture over dough. Roll up from long side to form a 16-inch roll. Pinch seam to seal. Place sealed edge down in circle on greased baking sheet. Seal ends together firmly. Cut ⅔ way into ring with scissors at 1-inch intervals; turn each section on its side. Repeat with remaining half of dough and brown sugar mixture. Brush rings with Planters Peanut Oil and cover loosely with plastic wrap. Refrigerate 2 to 24 hours.

When ready to bake, remove from refrigerator. Uncover the dough carefully. Let stand, uncovered, 10 minutes at room temperature.

Bake in moderate oven (375° F.) about 20 to 25 minutes, or until done. Remove immediately from baking sheets and cool on wire racks. When cool, frost with confectioners' sugar frosting. If desired, sprinkle with additional chopped Planters Pecans.

RAISIN CASSEROLE BREAD Makes 2 loaves

4¼ to 4¾ cups unsifted flour
½ cup sugar
1 teaspoon salt
2 packages Fleischmann's Active Dry Yeast
1 cup milk
½ cup water
¼ cup (½ stick) Fleischmann's Margarine
1 egg (at room temperature)
1 cup seedless raisins

In a large bowl thoroughly mix 1½ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour.

Stir batter down. Beat in raisins, about ½ minute. Turn into 2 greased 1-quart casseroles.

Bake in moderate oven (350° F.) about 40 to 45 minutes, or until done. Remove from casseroles and cool on wire racks.

Clockwise from 12 o'clock—RAISIN CASSEROLE BREAD, WHITE BATTER BREAD, CHEESE CASSEROLE BREAD, HERB BATTER BREAD

CHEESE CASSEROLE BREAD Makes 2 loaves

4¾ to 5½ cups unsifted flour
3 tablespoons sugar
1 tablespoon salt
2 packages Fleischmann's Active Dry Yeast
1 cup milk
1 cup water
2 tablespoons Fleischmann's Margarine
1½ cups grated sharp Cheddar cheese
1 egg (at room temperature)

In a large bowl thoroughly mix 1¾ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add cheese, egg and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Beat until well blended. Cover; let rise in warm place, free from draft, until doubled in bulk, about 40 minutes.

Stir batter down. Beat vigorously, about ½ minute. Turn into 2 greased 1-quart casseroles.

Bake in moderate oven (375° F.) about 40 to 50 minutes, or until done. Remove from casseroles and cool on wire racks.

WHITE BATTER BREAD Makes 1 large loaf

4 to 4½ cups unsifted flour
3 tablespoons sugar
1 tablespoon salt
2 packages Fleischmann's Active Dry Yeast
1 cup milk
1 cup water
2 tablespoons Fleischmann's Margarine

In a large bowl thoroughly mix 1½ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt). Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Beat until well blended. Cover; let rise in warm place, free from draft, until doubled in bulk, about 40 minutes.

Stir batter down. Beat vigorously, about ½ minute. Turn into a greased 9 x 5 x 3-inch loaf pan.

Bake in moderate oven (375° F.) about 40 to 50 minutes, or until done. Remove from pan and cool on wire rack.

HERB BATTER BREAD: Combine ¼ teaspoon basil leaves, ¼ teaspoon oregano leaves and ¼ teaspoon thyme leaves with the 1½ cups flour, sugar, salt and yeast. Then proceed with recipe as directed. Makes 1 large loaf.

Back to front—LACY VALENTINE CAKE, SPICY ORANGE DOUGHNUTS, ELECTION CAKE

Holiday and Foreign Favorites

Every family has at least one favorite bread recipe that has been handed down from generation to generation. It may be a bread served in connection with a certain holiday—or a foreign delicacy that was served in the ancestral home. These are some of the best known favorites.

LACY VALENTINE CAKE Makes 2 coffeecakes

Valentine's Day is a day of hearts and lovers. People in the Middle Ages believed this was the day birds began to mate. Chaucer wrote about: "Seynt Valentyne's Day, When every foul cometh to choos hys mate." It is not known which St. Valentine started it all for there were three of them, all martyrs, and all are honored on the same day.

4 to 5 cups unsifted flour
½ cup sugar
1½ teaspoons salt
2 packages Fleischmann's Active Dry Yeast
½ cup milk
½ cup water
¼ cup (½ stick) Fleischmann's Margarine
2 eggs (at room temperature)
Melted Fleischmann's Margarine
1 cup firmly packed dark brown sugar
½ cup chopped Planters Blanched Almonds, toasted
⅓ cup chopped maraschino cherries
2 teaspoons almond extract
Pink confectioners' sugar frosting

In a large bowl thoroughly mix 1½ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and ¼ cup Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Roll dough out into a 22 x 15-inch oblong. Brush with melted Fleischmann's Margarine. Combine brown sugar, toasted Planters Blanched Almonds, cherries and almond extract; sprinkle over dough. Cut dough in half lengthwise. Roll up 1 section of dough, from the 22-inch side, as for jelly roll. Pinch seam to seal. Carefully and evenly pull into a 26-inch roll. Place sealed edge down on greased baking sheet. Seal ends together firmly. Shape into heart. Starting at the outside edge of heart, cut slits ⅔ through dough, at 1-inch intervals; turn each section on its side. Repeat with remaining dough to form second heart. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (350° F.) about 15 to 20 minutes, or until done. Remove immediately from baking sheets and cool on wire racks. When cool, frost with confectioners' sugar frosting.

SPICY ORANGE DOUGHNUTS Makes about 2 dozen doughnuts

No Halloween celebration in America is complete without doughnuts. Many countries have their own variations, including Austria and France. The doughnut as we know it, with a hole in the middle, is said to have been invented by a little boy who used to stand at his mother's side while she fried plain round yeast cakes. He was too hungry to wait for them to finish cooking so he poked the doughy middle out with his thumb.

3¾ to 4¾ cups unsifted flour
1½ cups sugar
1 teaspoon salt
1 tablespoon grated orange peel
2 packages Fleischmann's Active Dry Yeast
1 cup potato water
¼ cup (½ stick) Fleischmann's Margarine
½ cup mashed potatoes (at room temperature)
1 egg (at room temperature)
Planters Peanut Oil
2 teaspoons ground cinnamon

In a large bowl thoroughly mix 1½ cups flour, ½ cup sugar, salt, orange peel and undissolved Fleischmann's Active Dry Yeast.

Combine potato water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add potatoes, egg and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Roll dough out to ½-inch thickness and cut with 3-inch doughnut cutter. Place doughnuts on greased baking sheets. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes.

Fry in deep hot (375° F.) Planters Peanut Oil until golden brown on both sides. Drain on paper towels. Combine remaining 1 cup sugar and cinnamon. Dip doughnuts in cinnamon-sugar mixture.

ELECTION CAKE Makes 1 cake

Election Day, the second Thursday of May, was a great holiday in early New England, ranking second only to Thanksgiving. Even after 1776 there were more celebrations on Election Day than on July 4th. In Hartford, Connecticut, the traditional dessert served was a yeast-raised cake resembling a rich spiced fruit cake. This came to be known as the Hartford Election Cake.

4 to 4½ cups unsifted flour
1 cup sugar
1 teaspoon salt
1½ teaspoons ground cinnamon
½ teaspoon ground nutmeg
¼ teaspoon ground cloves
¼ teaspoon ground mace
2 packages Fleischmann's Active Dry Yeast
¾ cup (1½ sticks) softened Fleischmann's Margarine
1½ cups very hot tap water
2 eggs (at room temperature)
1½ cups seedless raisins
¾ cup chopped Planters Pecans
¼ cup chopped citron

In a large bowl thoroughly mix 1¾ cups flour, sugar, salt, cinnamon, nutmeg, cloves, mace and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ¾ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Add raisins, Planters Pecans, citron and enough flour to make a stiff batter. Stir until well combined.

Turn into greased 10-inch tube pan. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1½ hours.

Bake in moderate oven (375° F.) about 45 minutes, or until done. Remove from pan and cool on wire rack.

ONE BOWL FAST NIGHT CAKES (FASTNACHTSKUCHEN)

Makes 32 doughnuts

In Germany, and here in America persons of German ancestry serve Fastnachts on Shrove Tuesday. The delicious little holeless doughnuts are part of a lavish feast the night before Lenten fasting begins, just as pancakes are eaten in Ireland and England, and Shrovetide buns in Scandinavia.

3¾ to 4¼ cups unsifted flour
⅓ cup sugar
½ teaspoon salt
1 package Fleischmann's Active Dry Yeast
¼ cup (½ stick) softened Fleischmann's Margarine
1 cup very hot tap water
1 egg (at room temperature)
Planters Peanut Oil

In a large bowl thoroughly mix 1¼ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour.

Turn dough out onto a lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Roll out into an 8 x 16-inch rectangle. Cut into 2-inch squares. Cut a slit about ¼-inch deep in the top of each square. Place on ungreased baking sheets. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 45 minutes.

Fry in deep hot (375° F.) Planters Peanut Oil until golden brown on both sides. Drain on paper towels. If desired, dip warm doughnuts in cinnamon-sugar mixture.

Back to front—FAST NIGHT CAKES, MARTHA WASHINGTON'S FAN, LINCOLN LOG

LINCOLN LOG Makes 2 cakes

Because of the cabin in which he spent his youth, our 16th president is always associated with logs. It has become traditional to bake a cake or yeast-raised bread in the shape of a log, then frost it, to serve on February 12.

4 to 5 cups unsifted flour
¾ cup sugar
1½ teaspoons salt
2 packages Fleischmann's Active Dry Yeast
½ cup milk
½ cup water
¼ cup (½ stick) Fleischmann's Margarine
2 eggs (at room temperature)
1 package (8-ounce) cream cheese, softened
1 egg yolk
Chocolate frosting (your favorite recipe)

In a large bowl thoroughly mix 1¼ cups flour, ½ cup sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft until doubled in bulk, about 1 hour.

Meanwhile, prepare filling. Cream the cheese with ¼ cup sugar until light and fluffy. Blend in egg yolk.

Punch dough down; turn out onto lightly floured board. Divide dough in half. Roll ½ the dough into a 10 x 14-inch rectangle. Spread with half the cheese filling. Roll up, as for jelly roll, to form 14-inch roll. Seal edges. Place on greased baking sheet. Cut slits ¾ through log at 1-inch intervals. Repeat with remaining dough and filling. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (350° F.) about 20 to 25 minutes, or until done. Remove from baking sheets and cool. Frost with chocolate frosting.

MARTHA WASHINGTON'S FAN Makes 3 coffeecakes

Our first President's wife was famous for her many fans. The practice of using fans was popular at the time and had a twofold purpose — they were practical in the summer heat and they looked attractive. Many women had a fan to go with every dress.

6 to 7 cups unsifted flour
½ cup sugar
1¼ teaspoons salt
2 tablespoons instant nonfat dry milk solids
2 packages Fleischmann's Active Dry Yeast
⅔ cup softened Fleischmann's Margarine
1¼ cups very hot tap water
3 eggs (at room temperature)
Melted Fleischmann's Margarine
Confectioners' sugar frosting

In a large bowl thoroughly mix 2 cups flour, sugar, salt, dry milk solids and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Meanwhile, prepare Coconut-Butterscotch Filling (below).

Punch dough down; turn out onto lightly floured board. Divide dough into 3 equal pieces; let rest 5 minutes. Roll 1 piece of dough into a 6 x 20-inch rectangle. Brush ⅔ of the length of the dough with melted Fleischmann's Margarine; sprinkle the margarine-covered dough with ⅓ of the prepared filling. Fold unspread dough over ½ of the spread dough. Then fold again, making 3 layers of dough and 2 layers of filling. Seal edges and end. Place on greased baking sheet. Using scissors, start 1-inch from sealed end and cut 8 strips, leaving the opposite side uncut to about 1-inch from the edge. Separate the strips slightly and twist so that the filling shows; then pinch ends into points. Repeat with remaining pieces of dough and filling. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Bake in moderate oven (350 °F.) about 20 to 25 minutes, or until done. Remove from baking sheets and cool on wire racks. Frost while warm with confectioners' sugar frosting.

COCONUT-BUTTERSCOTCH FILLING Combine 1 can (4-ounce) shredded coconut, 1 cup chopped Planters Pecans and ½ cup firmly packed light brown sugar. Blend in 3 tablespoons Fleischmann's Margarine, melted.

Clockwise from 11 o'clock—PANETTONE, HOT CROSS BUNS, CHALLAH

PANETTONE Makes 2 cakes

This Italian specialty originated in Milan. Now each region has its own recipe. Citron, raisins and currants are in most versions. Some add piñon nut; another area tops a shiny crust with an elaborate decoration of blanched almonds and candied cherries. In addition to Christmas time, Italians serve Panettone at Easter, weddings, christenings and other special occasions.

4½ to 5½ cups unsifted flour
½ cup sugar
1 teaspoon salt
2 packages Fleischmann's Active Dry Yeast
½ cup milk
½ cup water
½ cup (1 stick) Fleischmann's Margarine
3 eggs (at room temperature)
½ cup chopped citron
½ cup seedless raisins
2 tablespoons pine nuts
1 tablespoon anise seeds
1 egg
1 tablespoon water

In a large bowl thoroughly mix 1½ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, ½ cup water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3 eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in citron, raisins, pine nuts and anise seeds. Add enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch dough down. Cover; let rise again until almost double, about 30 minutes.

Punch dough down again; turn out onto lightly floured board. Divide in half; form into round balls. Place on opposite corners of a greased baking sheet. Cut a cross ½-inch deep on top of each ball. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Beat 1 egg with 1 tablespoon water. Use to brush tops of cakes. Bake in moderate oven (350° F.) about 35 to 45 minutes, or until done. Remove from baking sheet and cool on wire racks.

HOT CROSS BUNS Makes 18 buns

Although Hot Cross Buns are associated with Christianity, they actually are filled with pagan symbolism. The cross represented the four quarters of the moon. The buns were also sacred to the gods of the ancient Aztecs and Incas; both the Egyptians and Saxons offered them as sacrifices to their goddesses, believing that the cross had magic powers in preventing sickness and insuring good baking throughout the year. The English adopted Hot Cross Buns for Good Friday in the early days of the Christian Church.

4 to 5 cups unsifted flour
⅓ cup sugar
½ teaspoon salt
1¼ teaspoons ground cinnamon
1 package Fleischmann's Active Dry Yeast
1 cup milk
¼ cup (½ stick) Fleischmann's Margarine
2 eggs (at room temperature)
¾ cup seedless raisins
1 egg yolk
2 tablespoons cold water
Confectioners' sugar frosting

In a large bowl thoroughly mix 1¼ cups flour, sugar, salt, cinnamon and undissolved Fleischmann's Active Dry Yeast.

Combine milk and Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Knead in raisins. Divide dough into 18 equal pieces. Form each piece into a ball; place balls in 2 well-greased 8-inch round cake pans. Combine egg yolk and water. Brush buns with mixture. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Carefully cut a cross on the top of each bun with a sharp knife. Bake in moderate oven (375° F.) about 20 to 25 minutes, or until done. Remove from pans and cool on wire racks. Frost while warm with confectioners' sugar frosting.

Clockwise from 11 o'clock—BANNOCKS, KOLACKY, BARM BRACK

ONE BOWL CHALLAH Makes 2 loaves

No Sabbath meal is complete without this egg-rich, fine-textured bread. It is usually served as two braids on a silver platter with a special fringed silk or satin Challah cover. The two breads are in honor of the Israeli forefathers who wandered for forty years and dined each day on the "bread from heaven." Each week, on the sixth day they received a double portion.

4½ to 5½ cups unsifted flour
2 tablespoons sugar
1½ teaspoons salt
1 package Fleischmann's Active Dry Yeast
⅓ cup softened Fleischmann's Margarine
1 cup very hot tap water
Pinch saffron
4 eggs (at room temperature)
1 teaspoon cold water
¼ teaspoon poppy seeds

In a large bowl thoroughly mix 1¼ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3 eggs, 1 egg white and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide dough in half. Form ½ of dough into a 12-inch roll; cut into 6 equal pieces. Roll each piece into a 14-inch rope. Place the 6 ropes side by side and seal together at the farthest end. Shape loaf as follows: 1. Bring up and diagonally cross the outer 2 ropes so that the right rope goes over the left rope. 2. Cross the outer right rope (formed by Step No. 1) back down over 2 ropes. 3. Cross the second from the left rope over and up to the extreme right. 4. Cross the outer left rope back down over 2 ropes. 5. Cross the second from the right rope over and up to the extreme left.

Repeat the shaping pattern from Step No. 2 until all the dough is used. Seal ends securely together. Repeat with remaining piece of dough to form second loaf. Place on large greased baking sheets. Beat together the remaining egg yolk and cold water; brush loaves with egg mixture. Sprinkle with poppy seeds. Let rise, uncovered, in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in hot oven (400°F.) about 30 minutes, or until done. Remove from baking sheets and cool on wire racks.

BARM BRACK Makes 2 loaves

The Irish are famous for many types of breads—Irish soda bread, gingerbread and their own special crusty whole wheat bread. One of their most popular loaves is Barm Brack. This bread is filled with candied fruits and acquired its name from "barm" the Gaelic word for yeast.

4½ to 5½ cups unsifted flour
½ cup sugar
1½ teaspoons salt
1 teaspoon grated lemon peel
3 packages Fleischmann's Active Dry Yeast
¾ cup water
½ cup milk
¼ cup (½ stick) Fleischmann's Margarine
2 eggs (at room temperature)
1¼ cups golden seedless raisins
⅓ cup chopped mixed candied fruits

In a large bowl thoroughly mix 1½ cups flour, sugar, salt, lemon peel and undissolved Fleischmann's Active Dry Yeast.

Combine water, milk and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ¾ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 40 minutes.

Punch dough down; turn out onto lightly floured board. Knead in raisins and candied fruits. Divide in half. Shape into loaves. Place in 2 greased 8½ x 4½ x 2½-inch loaf pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 50 minutes.

Bake in moderate oven (375° F.) about 30 to 35 minutes, or until done. Remove from pans and cool on wire racks.

KOLACKY Makes about 20 buns

Czechoslovakia is responsible for these fancy little fruit-filled cakes. The Czechs like to poke holes in dough and fill the holes with dried fruit, or cheese, or jam. Kolacky is particularly popular on the west coast of the United States where many of the Czechs settled.

2¾ to 3¼ cups unsifted flour
¼ cup sugar
1 teaspoon salt
1 package Fleischmann's Active Dry Yeast
⅓ cup milk
⅓ cup water
2 tablespoons Fleischmann's Margarine
2 eggs (at room temperature)

In a large bowl thoroughly mix 1 cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Roll out to ½-inch thickness. Cut circles with a 2½-inch biscuit cutter. Place about 2 inches apart on greased baking sheets. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Press an indentation in the center of each bun, leaving a rim about ¼-inch wide. Fill with Raisin Filling (below).

Bake in hot oven (400° F.) about 10 minutes, or until done. Remove from baking sheets and cool on wire racks. If desired, sprinkle with confectioners' sugar.

RAISIN FILLING Combine 2 cups seedless raisins, 1 cup firmly packed light brown sugar, 3 tablespoons cornstarch, 1 teaspoon ground cinnamon, ½ teaspoon ground allspice, ¼ teaspoon ground cloves and 1⅓ cups water in a saucepan. Bring to a boil, stirring constantly. Cook 1 minute longer. Remove from heat; stir in ½ cup chopped Planters English Walnuts. Cool.

OATMEAL BANNOCKS Makes 2 cakes

Bannock is the Gaelic word for cake—and it is a large, round cake that is cut into pie-shaped pieces to serve. There are hundreds of kinds of bannocks—each for a special day. There is a bannock for the first day of spring, for summer and for teething. In Scotland a St. Michael's Bannock is made on the Saint's feast day. And, if you eat bannock on Halloween you will have dreams that foretell your future.

2½ to 3 cups unsifted flour
⅓ cup sugar
¾ teaspoon salt
1 cup uncooked old fashioned rolled oats
2 packages Fleischmann's Active Dry Yeast
½ cup milk
½ cup water
¼ cup (½ stick) Fleischmann's Margarine
1 egg (at room temperature)
½ cup currants

In a large bowl thoroughly mix ¾ cup flour, sugar, salt, rolled oats and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Punch dough down; turn out onto lightly floured board. Knead in currants. Divide dough in half; roll each half into an 8-inch circle. Place in 2 greased 8-inch round cake pans. With a sharp knife, cut each circle into 8 wedges, cutting almost through to bottom. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes.

Bake in moderate oven (375° F.) about 20 minutes, or until done. Remove from pans and cool on wire racks.

KULICH Makes 2 cakes

In old Russia the Orthodox Easter Sunday was celebrated with a great feast, featuring Kulich and Paska—a molded cheese dish: Kulich is so delicate that homemakers put pillows around the pan in which it was rising so that it would not fall. Husbands with heavy boots and children were kept out of the kitchen until it was safely out of the oven. The letters XV—initials meaning "Christ is Risen"—were shaped in the top of the cake.

2¼ to 2¾ cups unsifted flour
¼ cup sugar
1 teaspoon salt
1 teaspoon grated lemon peel
1 package Fleischmann's Active Dry Yeast
½ cup milk
¼ cup water
2 tablespoons Fleischmann's Margarine
1 egg (at room temperature)
¼ cup chopped Planters Blanched Almonds
¼ cup seedless raisins
Confectioners' sugar frosting
Colored sprinkles

In a large bowl thoroughly mix ¾ cup flour, sugar, salt, lemon peel and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of

electric mixer, scraping bowl occasionally. Add egg and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Knead in Planters Blanched Almonds and raisins. Divide dough in half. Shape each half into ball; press each into a greased 1-pound coffee or shortening can. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (350°F.) about 30 to 35 minutes, or until done. Remove from cans and cool on wire racks.

When cool, frost tops with confectioners' sugar frosting and decorate with colored sprinkles.

BABKA Makes 1 cake

This Polish Easter bread derives its name from the word meaning old woman, because the cake, which is tall and wide, looks like an old woman with wide skirts. It is also served in Czechoslovakia where young girls put love messages on Easter eggs and present them with Babka to their boyfriends.

2 cups unsifted flour
¼ cup sugar
1 package Fleischmann's Active Dry Yeast
½ cup milk
¼ cup (½ stick) Fleischmann's Margarine
3 eggs (at room temperature)
¼ cup mixed candied fruits
¼ cup seedless raisins

In a large bowl thoroughly mix ¾ cup flour, sugar and undissolved Fleischmann's Active Dry Yeast.

Combine milk and Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Add remaining flour and beat 2 minutes at high speed. Cover; let rise in a warm place, free from draft, until bubbly, about 1 hour.

Stir in candied fruits and raisins. Turn into greased and floured 2-quart Turk's Head pan or tube pan. Let rise, uncovered, in warm place, free from draft, for 30 minutes.

Bake in moderate oven (350°F.) about 40 minutes, or until done.

Before removing from pan, immediately prick surface with fork. Pour Rum Syrup (below) over cake. After syrup is absorbed, remove from pan and cool on wire rack. When cool, if desired, frost with confectioners' sugar frosting.

RUM SYRUP Combine ½ cup sugar, ⅓ cup water and 2 teaspoons rum extract in a saucepan; bring to a boil.

Clockwise from 11 o'clock—BABKA, KULICH, ITALIAN EASTER BREAD

ITALIAN EASTER BREAD Makes 1 ring

Both the Swiss and Italians prepare this coffeecake for Easter. It is a plain bread in the form of a wreath, with colored eggs imbedded in the dough. The baked ring seems to have eggs resting in a nest.

2¼ to 3¼ cups unsifted flour
¼ cup sugar
1 teaspoon salt
1 package Fleischmann's Active Dry Yeast
⅔ cup milk
2 tablespoons Fleischmann's Margarine
2 eggs (at room temperature)
½ cup mixed candied fruits
¼ cup chopped Planters Blanched Almonds
½ teaspoon anise seed
Melted Fleischmann's Margarine
5 colored raw eggs
Confectioners' sugar frosting
Colored sprinkles

In a large bowl thoroughly mix 1 cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk and 2 tablespoons Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 2 eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Combine fruits, Planters Blanched Almonds and anise seed.

Punch dough down; turn out onto lightly floured board. Knead in fruit mixture. Divide in half. Roll each piece of dough into a 24-inch rope. Twist ropes together loosely and form into a ring on a greased baking sheet. Brush with melted Fleischmann's Margarine. Place colored raw eggs into spaces in the twist. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (350° F.) about 30 to 35 minutes, or until done. Remove from baking sheet and cool on wire rack. Frost with confectioners' sugar frosting and decorate with colored sprinkles.

CHRISTMAS STOLLEN—*back*, CHRISTMAS DANISH—*front*

STOLLEN Makes 3 stollens

Stollen is the traditional bread served in Germany on Christmas Eve. Families gather to eat the Christstollen at about five in the afternoon. Then they attend church and return home to open their gifts and have a late supper. Stollen is kept in the house during the holiday season to serve guests with wine, in place of fruitcake.

5½ to 6½ cups unsifted flour
½ cup sugar
1¼ teaspoons salt
2 packages Fleischmann's Active Dry Yeast
¾ cup milk
½ cup water
⅔ cup Fleischmann's Margarine
3 eggs (at room temperature)
¾ cup chopped Planters Blanched Almonds
¾ cup mixed candied fruits
⅓ cup golden seedless raisins
Confectioners' sugar frosting

In a large bowl thoroughly mix 2 cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1½ hours.

Combine Planters Blanched Almonds, candied fruits and raisins.

Punch dough down; turn out onto lightly floured board. Knead in nut and fruit mixture. Divide dough into 3 equal pieces. Roll each piece of dough into a 12 x 7-inch oval. Fold in half lengthwise. Place on greased baking sheets. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Bake in moderate oven (350°F.) about 20 to 25 minutes, or until done. Remove from baking sheets and cool on wire racks. Frost with confectioners' sugar frosting while warm. If desired, decorate with Planters Blanched Almonds and candied cherries.

CHRISTMAS DANISH Makes 2 dozen rolls

The flaky pastry known as Danish pastry originated in Austria. It is a year-round favorite, but decorated with colored sprinkles it becomes a festive dessert or breakfast bread suitable for the gay Christmas season.

3½ to 4 cups unsifted flour
½ cup sugar
1½ teaspoons salt
2 tablespoons cornstarch
1½ teaspoons grated lemon peel
2 packages Fleischmann's Active Dry Yeast
¾ cup milk
½ cup water
¼ cup (½ stick) Fleischmann's Margarine
2 eggs (at room temperature), separated
1½ cups (3 sticks) Fleischmann's Margarine
1 tablespoon water
Confectioners' sugar frosting
Colored sprinkles

In a large bowl thoroughly mix 1¼ cups flour, sugar, salt, cornstarch, lemon peel and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and ¼ cup Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 2 egg yolks, 1 egg white (reserve remaining egg white) and ¾ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Add enough additional flour to make a stiff batter; stir just until blended. Cover tightly with aluminum foil; chill about 1 hour.

On wax paper, spread 1½ cups Fleischmann's Margarine into a 10 x 12-inch rectangle. Chill 1 hour.

On a lightly floured board, roll chilled dough into a 12 x 16-inch rectangle. Place margarine slab on ⅔ of dough. Fold uncovered third over middle section; cover with remaining third. Give dough a quarter turn; roll into a 12 x 16-inch rectangle; fold as above. Turn, roll and fold once more; chill 1 hour. Repeat procedure of 2 rollings, foldings, turnings and chillings two more times. Then refrigerate overnight.

On a lightly floured board, divide dough in half. Roll ½ the dough into a 15 x 6-inch rectangle. Cut 12 strips, 15 x ½-inch. Twist each strip and form into a circle, sealing ends well. Place on greased baking sheets. Repeat with remaining piece of dough. Cover lightly with plastic wrap; refrigerate overnight.

Combine reserved egg white with 1 tablespoon water. Brush rolls with egg white mixture.

Bake in moderate oven (375°F.) about 15 to 20 minutes, or until done. Remove from baking sheets and cool on wire racks. Frost with confectioners' sugar frosting and decorate with colored sprinkles.

APRICOT BRAID, DINNER ROLLS

Swinging Party Breads

Swinging parties need swinging foods to liven up the hungry hour. They can be complicated or simple—the main thing to remember is that they are just a little bit different than everyday fare. Dinner rolls lend themselves to many interesting shapes—you can invent your own. Bread doughs and sweet doughs can be flavored with seasonings, spices and other ingredients to suit the needs of your party.

ONE BOWL DINNER ROLLS Makes 2 or 3 dozen rolls

2¾ to 3¼ cups unsifted flour
¼ cup sugar
½ teaspoon salt
1 package Fleischmann's Active Dry Yeast
5 tablespoons softened Fleischmann's Margarine
⅔ cup very hot tap water
1 egg (at room temperature)
Melted Fleischmann's Margarine

In a large bowl thoroughly mix ¾ cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine. Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Proceed according to directions (below) for desired shape. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Carefully brush rolls with melted Fleischmann's Margarine. Bake in a hot oven (400°F.) about 10 to 15 minutes, or until done. Remove from baking sheets and cool on wire racks.

PARKERHOUSE ROLLS Divide dough in half. Roll each half into a ¼-inch thick circle. Cut into rounds with a 2½-inch biscuit cutter. Crease each round with dull edge of knife to one side of center. Brush each round to within ¼-inch of the edges with melted Fleischmann's Margarine. Fold larger side over smaller so edges just meet. Pinch well with fingers to seal. Place on greased baking sheets so rolls are almost touching.

CURLICUES Divide dough into 2 or 3 equal pieces.* Roll out each piece into a 9 x 12-inch oblong. Brush generously with melted Fleischmann's Margarine. Cut into 12 strips (about 1 inch wide). Hold one end of each strip firmly and wind dough loosely to form coil; tuck end firmly underneath. Place on greased baking sheets, about 2 inches apart.

PRETZELS Divide dough into 2 or 3 equal pieces.* Then divide each piece into 12 pieces. Roll each into a pencil-shaped 16-inch roll. Shape into pretzels and place on greased baking sheets, about 2 inches apart.

*Divide dough into 2 pieces to make family-size rolls or divide into 3 pieces to make smaller dinner rolls.

APRICOT BRAID Makes 2 coffeecakes

2½ to 3 cups unsifted flour
¼ cup sugar
1 teaspoon salt
1 package Fleischmann's Active Dry Yeast
¾ cup milk
¼ cup (½ stick) Fleischmann's Margarine
1 egg (at room temperature)
1½ cups dried apricots
1 cup boiling water
1 cup firmly packed light brown sugar
⅓ cup unsifted flour
2 tablespoons sugar
½ teaspoon ground cinnamon
1 egg yolk
2 tablespoons milk

In a large bowl thoroughly mix ¾ cup flour, ¼ cup sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine ¾ cup milk and 2 tablespoons Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ¼ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Meanwhile, combine apricots and boiling water in a saucepan. Bring to a boil. Reduce heat and simmer, uncovered, until liquid is absorbed and apricots are tender, about 25 minutes; sieve. Stir in brown sugar until dissolved. Cool.

Punch dough down; turn out onto lightly floured board. Divide in half. Roll out each half into a 14 x 8-inch rectangle. Placed on greased baking sheets. Spread ½ of the apricot filling down the center ⅓ of each rectangle. Slit dough at 1-inch intervals along each side of filling. Fold strips at an angle across filling, alternating from side to side. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour

Combine ⅓ cup flour, 2 tablespoons sugar and cinnamon. Cut in remaining 2 tablespoons Fleischmann's Margarine until mixture is crumbly. Brush cakes with combined egg yolk and 2 tablespoons milk. Sprinkle each with half of crumb mixture.

Bake in moderate oven (350°F.) about 20 minutes, or until done. Remove from baking sheets and cool on wire racks.

BRIOCHE BRAID Makes 1 coffeecake

1¾ to 2¼ cups unsifted flour
¼ cup sugar
¼ teaspoon salt
1 package Fleischmann's Active Dry Yeast
¼ cup milk
¼ cup water
⅓ cup Fleischmann's Margarine
2 eggs (at room temperature)
½ teaspoon lemon extract
Melted Fleischmann's Margarine

In a large bowl thoroughly mix ¾ cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and ⅓ cup Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs, lemon extract and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Add enough additional flour to make a stiff batter. Beat by hand 5 minutes. Brush top of dough with melted Fleischmann's Margarine. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Stir batter down; cover tightly with aluminum foil and refrigerate overnight.

Turn out onto a heavily floured board. Divide into 3 pieces; roll each piece into a 20-inch roll. Braid the rolls together; pinch ends to seal. Place on large greased baking sheet. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (375 °F.) about 20 to 30 minutes, or until done. Remove from baking sheet and cool on wire rack. Best when served warm, either plain or frosted with Sugar Glaze (below).

SUGAR GLAZE Combine ¾ cup unsifted confectioners' sugar, 1 tablespoon water and ½ teaspoon lemon extract. Beat until smooth.

Left to right—BRIOCHE BRAID, CINNAMON ORANGE CRESCENTS, BLUSHING CREAM CONES

CINNAMON ORANGE CRESCENTS Makes 64 small rolls

4 to 5 cups unsifted flour
½ cup sugar
2 teaspoons salt
1 tablespoon grated orange peel
2 packages Fleischmann's Active Dry Yeast
¾ cup milk
½ cup water
½ cup (1 stick) Fleischmann's Margarine
1 egg (at room temperature)
Melted Fleischmann's Margarine
¾ cup sugar
1 tablespoon ground cinnamon
Confectioners' sugar frosting

In a large bowl thoroughly mix 1½ cups flour, ½ cup sugar, salt, orange peel and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and ½ cup Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide dough into 8 equal pieces. Roll 1 piece of dough into an 8-inch circle. Brush with melted Fleischmann's Margarine. Combine ¾ cup sugar and cinnamon. Sprinkle circle with about 1½ tablespoons cinnamon-sugar mixture. Cut into 8 pie-shaped pieces. Roll up tightly, beginning at wide end; seal points firmly. Place on greased baking sheet with points underneath. Curve to form crescents. Repeat with remaining pieces of dough and cinnamon-sugar mixture. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (350°F.) about 12 minutes, or until done. Remove from baking sheets and cool on wire racks. Frost with confectioners' sugar frosting.

BLUSHING CREAM CONES Makes 25 rolls

2 to 2½ cups unsifted flour
¼ cup sugar
¾ teaspoon salt
1 package Fleischmann's Active Dry Yeast
¼ cup milk
¼ cup water
2 tablespoons Fleischmann's Margarine
1 egg (at room temperature)
2 packages (3 ounces each) cream cheese, softened
2 tablespoons sugar
1 egg yolk
¼ teaspoon almond extract
¼ cup chopped Planters Blanched Almonds, toasted
¼ cup chopped candied cherries

In a large bowl thoroughly mix ¾ cup flour, ¼ cup sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ¼ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Cream together cheese and 2 tablespoons sugar until fluffy. Beat in egg yolk and almond extract. Stir in toasted Planters Blanched Almonds and cherries. Refrigerate until ready to use.

Punch dough down; turn out onto lightly greased board. Roll dough into a 15-inch square. Cut into twenty-five 3-inch squares. Place about 2 teaspoons cheese mixture in center of each square. Overlap 2 opposite corners. Seal seam tightly to form cones. Place on greased baking sheets. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in hot oven (400°F.) about 12 minutes, or until done. Remove from baking sheets and cool on wire racks. If desired, frost with confectioners' sugar frosting.

ONE BOWL PECAN CINNABARS Makes about 20 bars

1¼ to 1¾ cups unsifted flour
2 tablespoons sugar
½ teaspoon salt
1 package Fleischmann's Active Dry Yeast
½ cup (1 stick) softened Fleischmann's Margarine
½ cup very hot tap water
1 egg yolk (at room temperature)
1½ cups chopped Planters Pecans
½ cup sugar
1½ teaspoons ground cinnamon

In a large bowl thoroughly mix ½ cup flour, 2 tablespoons sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine. Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg yolk and ¼ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Cover bowl tightly with aluminum foil. Refrigerate 2 hours or if desired, chill overnight.

Combine Planters Pecans, ½ cup sugar and cinnamon. Sprinkle about ¼ of pecan-sugar mixture over lightly floured board. Turn dough out onto board; sprinkle dough with more pecan-sugar mixture. Roll dough to small rectangle; sprinkle with more pecan-sugar mixture. Fold ends over center. Repeat until all pecan-sugar mixture is used. Roll out to make an 8 x 10-inch rectangle. Carefully place dough onto greased baking sheet.

Bake in a hot oven (400°F.) about 15 to 20 minutes, or until done. Remove from baking sheet and cool on wire rack. Cut into bars to serve.

Back—PECAN CINNABARS, *left*—BISCUIT ROLLS, *right*—CHEESY ONION BURGER BUNS

ONE BOWL CHEESY ONION BURGER BUNS Makes 20 buns

5¾ to 6¾ cups unsifted flour
3 tablespoons sugar
1½ teaspoons salt
2 packages Fleischmann's Active Dry Yeast
2 tablespoons softened Fleischmann's Margarine
2 cups very hot tap water
1½ cups grated sharp Cheddar cheese
¼ cup finely chopped onion

In a large bowl thoroughly mix 2 cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in cheese, onion and enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide dough into 20 equal pieces. Form each piece into a smooth ball; place balls 2 inches apart on greased baking sheets. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Bake in hot oven (400°F.) about 15 to 20 minutes, or until done. Remove from baking sheets and cool on wire racks.

BISCUIT ROLLS Makes about 3 dozen rolls

3¼ to 4¼ cups unsifted flour
1 tablespoon sugar
1½ teaspoons salt
2 teaspoons baking powder
1 package Fleischmann's Active Dry Yeast
1 cup milk
½ cup water
⅔ cup shortening

In a large bowl thoroughly mix 1¼ cups flour, sugar, salt, baking powder and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and shortening in a saucepan. Heat over low heat until liquids are warm. (Shortening does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto a lightly floured board; knead about 20 to 25 times to form a round ball.

Roll dough out to ½-inch thickness. Using a 2-inch biscuit cutter, cut dough into circles and arrange in 3 ungreased 8-or 9-inch round cake pans. Cover; let rise in warm place, free from draft, about 1 hour.

Bake in a hot oven (400°F.) about 20 minutes, or until done. Remove from pans and cool on wire racks. Best when served hot.

ONE BOWL HARD ROLLS Makes 1½ dozen rolls

4½ to 5½ cups unsifted flour
2 tablespoons sugar
2 teaspoons salt
1 package Fleischmann's Active Dry Yeast
3 tablespoons softened Fleischmann's Margarine
1½ cups very hot tap water
1 egg white (at room temperature)
Corn meal
½ cup water
1 teaspoon cornstarch

In a large bowl thoroughly mix 1⅓ cups flour, sugar, salt and undissolved Fleischmann' Active Dry Yeast. Add softened Fleischmann's Margarine. Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg white and 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Punch dough down; turn out onto lightly floured board. Cover; let rest 10 minutes. Divide in half. Form each half into a 9-inch roll. Cut into nine 1-inch pieces. Form into smooth balls. Place about 3 inches apart on greased baking sheets sprinkled with corn meal. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Slowly blend remaining ½ cup water into cornstarch. Bring mixture to a boil. Cool slightly.

When ready to bake, brush each roll with cornstarch glaze. Slit tops with a sharp knife criss-cross fashion. If desired, sprinkle with sesame or poppy seeds.

Bake in a very hot oven (450°F.) about 15 minutes, or until done. Remove from baking sheets and cool on wire racks.

Clockwise from 1 o'clock—HARD ROLLS, CHEESE HERB BUFFET LOAVES, TINY LEMON STICKY BUNS

CHEESE HERB BUFFET LOAVES Makes 6 small loaves

6 to 7 cups unsifted flour
2 tablespoons sugar
2 teaspoons salt
2 packages Fleischmann's Active Dry Yeast
1 cup milk
1 cup water
¼ cup (½ stick) Fleischmann's Margarine
½ cup grated Parmesan cheese
½ cup finely chopped parsley
½ teaspoon oregano leaves
½ teaspoon garlic salt or seasoned salt
1 egg white, slightly beaten
2 tablespoons water

In a large bowl thoroughly mix 2 cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, 1 cup water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ¾ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes.

Meanwhile, combine cheese, parsley, oregano and garlic or seasoned salt. Punch dough down; turn out onto lightly floured board. Divide dough in half; let rest 5 minutes. Roll out ½ the dough into 8 x 15-inch rectangle. Sprinkle with half the cheese mixture. Cut into 3 rectangles, 8 x 5 inches. Tightly roll each from the 8-inch side; pinch seams to seal. Pinch ends and fold underneath. Place loaves, seam side down and ¼-inch apart, on half of the greased baking sheet. Repeat with remaining dough and filling; place loaves on same baking sheet. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes.

Bake in hot oven (400°F.) 10 minutes. Remove from oven; brush with egg white which has been combined with 2 tablespoons water. If desired, sprinkle with sesame seeds. Bake 15 minutes, or until done. Remove from baking sheet and cool on wire rack. To serve, separate loaves and slice each into ½-inch slices.

TINY LEMON STICKY BUNS Makes 5 dozen buns

4½ to 5½ cups unsifted flour
1½ cups sugar
2 teaspoons salt
1 tablespoon grated lemon peel
2 packages Fleischmann's Active Dry Yeast
¾ cup milk
½ cup water
½ cup (1 stick) Fleischmann's Margarine
1 egg (at room temperature)
1 cup chopped Planters Blanched Almonds
½ teaspoon ground nutmeg
Melted Fleischmann's Margarine

In a large bowl thoroughly mix 1½ cups flour, ½ cup sugar, salt, lemon peel and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and ½ cup Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Sprinkle Planters Blanched Almonds into 3 greased 9-inch round cake pans. Prepare Lemon Topping (below) and pour over almonds.

Combine remaining 1 cup sugar and nutmeg.

Punch dough down; turn out onto lightly floured board. Divide in 3 equal pieces. Roll each piece into a 20 x 8-inch rectangle. Brush with melted Fleischmann's Margarine. Sprinkle with sugar and nutmeg mixture. Roll each up from long side as for jelly roll. Seal edges firmly. Cut into 1-inch slices. Place, cut side up, in prepared pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (350°F.) about 20 to 25 minutes, or until done. Invert buns onto plates or wire racks to cool.

LEMON TOPPING Combine 1½ cups sugar, ½ cup (1 stick) Fleischmann's Margarine, ½ cup light corn syrup, ¼ cup water and 3 tablespoons grated lemon peel in a saucepan. Bring to a boil. Cook 3 minutes, stirring constantly.

The Ones You Like Best

The many letters we receive in our kitchens request every type and shape of bread and rolls imaginable. Through the years certain recipes stand out as the most popular because they are asked for over and over again. Here are the ones you've requested the most:

Clockwise from 1 o'clock—FROSTED PINEAPPLE SQUARES, DUTCH HUSTLE CAKE, CHERRY GO-ROUND

ONE BOWL DUTCH HUSTLE CAKE Makes 1 cake

1 to 1½ cups unsifted flour
¼ cup sugar
½ teaspoon salt
1 package Fleischmann's Active Dry Yeast
2 tablespoons softened Fleischmann's Margarine
½ cup very hot tap water
1 egg (at room temperature)
1½ cups drained canned or cooked apple slices
2 tablespoons brown sugar
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
2 tablespoons Fleischmann's Margarine
Confectioners' sugar frosting

In a large bowl thoroughly mix ½ cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add 2 tablespoons softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Spread batter evenly in greased 9-inch square pan. Arrange apple slices on top. Sprinkle with mixture of brown sugar, cinnamon and nutmeg. Dot with remaining 2 tablespoons Fleischmann's Margarine. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in hot oven (400°F.) about 25 minutes, or until done. Remove from oven; let stand 10 minutes before removing from pan. Cool on wire rack. Drizzle with confectioners' sugar frosting.

FROSTED PINEAPPLE SQUARES Makes 1 large cake

½ cup sugar
3 tablespoons cornstarch
¼ teaspoon salt
1 egg yolk, slightly beaten
1 can (1-pound 14-ounce) pineapple chunks
3¾ to 4¼ cups unsifted flour
1 teaspoon sugar
1 package Fleischmann's Active Dry Yeast
½ cup milk
½ cup water
1 cup (2 sticks) Fleischmann's Margarine
4 egg yolks (at room temperature)
Confectioners' sugar frosting

Mix ½ cup sugar, cornstarch and salt together in saucepan. Stir in slightly beaten egg yolk and undrained pineapple chunks. Cook over medium heat, stirring constantly, until mixture comes to a boil. Set aside to cool.

In a large bowl thoroughly mix 1⅓ cups flour, 1 teaspoon sugar and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg yolks and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft moist dough.

Divide dough in half. Roll out ½ the dough on floured board to fit the bottom of ungreased 15½ x 10½ x 1-inch jelly roll pan. Spread with cooled pineapple filling. Roll remaining dough large enough to cover filling. Seal edges together. Snip surface of the dough with scissors to let steam escape. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (375°F.) about 35 to 40 minutes, or until done. Let cake cool in pan. Frost while warm with confectioners' sugar frosting. Cut into squares to serve.

CHERRY-GO-ROUND Makes 2 coffeecakes

3½ to 4½ cups unsifted flour
½ cup sugar
1 teaspoon salt
1 package Fleischmann's Active Dry Yeast
1 cup milk
¼ cup water
½ cup (1 stick) Fleischmann's Margarine
1 egg (at room temperature)
½ cup unsifted flour
½ cup chopped Planters Pecans
½ cup firmly packed light brown sugar
1 can (1-pound) pitted red sour cherries, well drained
Confectioners' sugar frosting

In a large bowl thoroughly mix 1¼ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ¾ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Cover bowl tightly with aluminum foil. Refrigerate dough at least 2 hours. (Dough may be kept in refrigerator 3 days.)

When ready to shape dough, combine ½ cup flour, Planters Pecans and brown sugar.

Turn dough out onto lightly floured board and divide in half. Roll ½ of the dough to a 14 x 7-inch rectangle. Spread with ¾ cup cherries. Sprinkle with ½ the brown sugar mixture. Roll up from long side as for jelly roll. Seal edges. Place sealed edge down in circle on greased baking sheet. Seal ends together firmly. Cut slits ⅔ through ring at 1-inch intervals; turn each section on its side. Repeat with remaining dough, cherries and brown sugar mixture. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (375° F.) about 20 to 25 minutes, or until done. Remove from baking sheets and cool on wire racks. Frost while warm with confectioners' sugar frosting.

SUGAR CRISP ROLLS Makes 1½ dozen rolls

2 to 2½ cups unsifted flour
1¼ cups sugar
½ teaspoon salt
1 package Fleischmann's Active Dry Yeast
¼ cup milk
¼ cup water
¼ cup (½ stick) Fleischmann's Margarine
1 egg (at room temperature)
1 cup chopped Planters Pecans
Melted Fleischmann's Margarine

In a large bowl thoroughly mix ¾ cup flour, ¼ cup sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and ¼ cup Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ¼ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch down and let rise an additional 30 minutes.

Combine remaining 1 cup sugar and Planters Pecans.

Punch dough down; turn out onto lightly floured board. Roll dough to a 9 x 18-inch rectangle. Brush with melted Fleischmann's Margarine. Sprinkle dough with half the sugar mixture. Roll up from long side as for jelly roll; seal edges. Cut into 1-inch slices. Roll each slice of dough into a 4-inch circle using remaining sugar mixture in place of flour on board, coating both top and bottom of each circle. Place on greased baking sheets. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes.

Bake in moderate oven (375° F.) about 10 to 15 minutes, or until done. Remove from baking sheets and cool on wire racks.

IRISH FRECKLE BREAD Makes 2 loaves

4¾ to 5¾ cups unsifted flour
½ cup sugar
1 teaspoon salt
2 packages Fleischmann's Active Dry Yeast
1 cup potato water or water
½ cup (1 stick) Fleischmann's Margarine
2 eggs (at room temperature)
¼ cup mashed potatoes (at room temperature)
1 cup seedless raisins

In a large bowl thoroughly mix 1½ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine potato water or water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs, potatoes and ½ cup flour, or enough flour to make a thick batter. Beat at high speed for 2 minutes, scraping bowl occasionally. Stir in raisins and enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until

smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place free from draft, until doubled in bulk, about 1 hour and 15 minutes.*

Punch dough down; turn out onto lightly floured board. Divide dough into 4 equal pieces. Shape each piece into a slender loaf, about 8½ inches long.

Put 2 loaves, side by side, in each of 2 greased 8½ x 4½ x 2½-inch loaf pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (350° F.) about 35 minutes, or until done. Remove from pans and cool on wire racks.

**If plain water is used, rising time will be about 1 hour 45 minutes.*

RUSSIAN BLACK BREAD Makes 2 loaves

4 cups unsifted rye flour
3 cups unsifted white flour
1 teaspoon sugar
2 teaspoons salt
2 cups whole bran cereal
2 tablespoons caraway seed, crushed
2 teaspoons Chase & Sanborn Instant Coffee
2 teaspoons onion powder
½ teaspoon fennel seed, crushed
2 packages Fleischmann's Active Dry Yeast
2½ cups water
¼ cup vinegar
¼ cup dark molasses
1 square (1 ounce) unsweetened chocolate
¼ cup (½ stick) Fleischmann's Margarine
1 teaspoon cornstarch
½ cup cold water

Combine rye and white flours. In a large bowl thoroughly mix 2⅓ cups flour mixture, sugar, salt, cereal, caraway seed, Chase & Sanborn Instant Coffee, onion powder, fennel seed and undissolved Fleischmann's Active Dry Yeast.

Combine 2½ cups water, vinegar, molasses, chocolate and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine and chocolate do not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ½ cup flour mixture, or enough flour mixture to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour mixture to make a soft dough. Turn out onto lightly floured board. Cover dough with bowl and let rest 15 minutes. Then knead until smooth and elastic, about 10 to 15 minutes (dough may be sticky). Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide dough in half. Shape each half into a ball, about 5 inches in diameter. Place each ball in the center of greased 8-inch round cake pan. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in moderate oven (350°F.) about 45 to 50 minutes, or until done.

Meanwhile, combine cornstarch and ½ cup cold water. Cook over medium heat, stirring constantly, until mixture boils; continue to cook, stirring constantly, 1 minute. As soon as bread is baked, brush cornstarch mixture over tops of loaves. Return bread to oven and bake 2 to 3 minutes, or until glaze is set. Remove from pans and cool on wire racks.

Back to front—RUSSIAN BLACK BREAD, IRISH FRECKLE BREAD, SUGAR CRISPS

SALLY LUNN Makes 1 bread

3½ to 4 cups unsifted flour
⅓ cup sugar
1 teaspoon salt
1 package Fleischmann's Active Dry Yeast
½ cup milk
½ cup water
½ cup (1 stick) Fleischmann's Margarine
3 eggs (at room temperature)

In a large bowl thoroughly mix 1¼ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Stir batter down and beat well, about ½ minute. Turn into a well-greased and floured 9-inch tube pan. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in slow oven (325° F.) about 45 to 50 minutes, or until done. Remove from pan and cool on wire rack. Best when served warm.

Back to front—SALLY LUNN, SOUR DOUGH BREAD, CROISSANTS

CROISSANTS Makes 24 rolls

¾ cup (1½ sticks) Fleischmann's Margarine
¼ cup unsifted flour
2½ to 3 cups unsifted flour
3 tablespoons sugar
1 teaspoon salt
1 package Fleischmann's Active Dry Yeast
¾ cup milk
¼ cup water
2 eggs (at room temperature)
1 tablespoon milk
Sugar

Cut Fleischmann's Margarine into ¼ cup flour until mixture is smooth paste. Place between two sheets of wax paper and roll into a 10 x 4-inch rectangle. Chill 1 hour.

When margarine mixture is chilled, prepare dough. In a large bowl thoroughly mix 1 cup flour, 3 tablespoons sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine ¾ cup milk and water in a saucepan. Heat over low heat until liquids are warm. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 egg and ½ cup flour or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto heavily floured board. Roll out to a 12-inch square. Carefully peel wax paper from chilled margarine mixture; place over center ⅓ of dough. Fold an outside ⅓ of dough over margarine slab; then cover with remaining ⅓ of dough. Give dough a quarter turn. Roll out to 12-inch square. Fold as above. Turn dough, roll and fold as above 3 more times. Wrap in wax paper and chill 2 hours.

Divide dough into 3 pieces and shape 1 piece at a time, refrigerating the remainder. Roll 1 piece of dough out on floured board into a 12-inch circle. Cut into 8 pie-shaped pieces. Beat together 1 egg and 1 tablespoon milk. Brush point of each piece with egg mixture. Roll each piece up tightly, beginning at wide end. Seal points. Place on greased baking sheets with points underneath. Curve to form crescents. Brush with egg mixture and sprinkle with sugar. Repeat with remaining dough, egg mixture and sugar. Let rise, uncovered, in warm place, free from draft, until light, about 30 minutes.

Bake in moderate oven (375° F.) about 12 minutes, or until done. Remove from baking sheets and cool on wire racks. Best when served warm.

SOUR DOUGH BREAD Makes 2 loaves

Starter
1¾ cups unsifted flour
1 tablespoon sugar
1 tablespoon salt
1 package Fleischmann's Active Dry Yeast
2½ cups warm water

Dough
5 to 6 cups unsifted flour
3 tablespoons sugar
1 teaspoon salt
1 package Fleischmann's Active Dry Yeast
1 cup milk
2 tablespoons Fleischmann's Margarine
1½ cups starter

To make starter, combine flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast in a large bowl. Gradually add warm water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Cover; let stand at room temperature (78°-80° F.) 4 days. Stir down daily.

To make dough, combine 1 cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast in a large bowl.

Combine milk and Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1½ cups starter and 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Let rest 15 minutes. Divide dough in half. Shape each half into loaf and place in greased 9 x 5 x 3-inch loaf pan. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in hot oven (400° F.) about 30 minutes, or until done. Remove from pans and cool on wire racks.

TO REUSE STARTER Add 1½ cups lukewarm water, ¾ cup unsifted flour and 1½ teaspoons sugar to unused starter. Beat for 1 minute at medium speed of electric mixer. Cover and let stand until ready to make bread again. Stir down daily.

PUMPERNICKEL BREAD Makes 3 loaves

9 cups unsifted white flour
3 cups unsifted rye flour
2 tablespoons salt
1 cup whole bran cereal
¾ cup yellow corn meal
2 packages Fleischmann's Active Dry Yeast
3½ cups water
¼ cup dark molasses
2 squares (1-ounce each) unsweetened chocolate
1 tablespoon Fleischmann's Margarine
2 cups mashed potatoes (at room temperature)
2 teaspoons caraway seeds

Combine white and rye flours. In a very large bowl thoroughly mix 2 cups flour mixture, salt, cereal, corn meal and undissolved Fleischmann's Active Dry Yeast.

Combine water, molasses, chocolate and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine and chocolate do not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add

Back to front—PUMPERNICKEL BREAD, ANADAMA BREAD, BABA AU RUM

potatoes and 1 cup flour mixture, or enough flour mixture to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in caraway seeds and enough additional flour mixture to make a soft dough. Turn out onto lightly floured board; cover dough with bowl and let rest 15 minutes. Then knead until smooth and elastic, about 15 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch dough down; let rise again 30 minutes.

Punch dough down; turn out onto lightly floured board. Divide into 3 equal pieces. Shape into round balls. Place in 3 greased 8-or 9-inch round cake pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Bake in moderate oven (350° F.) about 50 minutes, or until done. Remove from pans and cool on wire racks.

ONE BOWL ANADAMA BREAD Makes 2 loaves

5½ to 6½ cups unsifted flour
2½ teaspoons salt
1 cup yellow corn meal
2 packages Fleischmann's Active Dry Yeast
¼ cup (½ stick) softened Fleischmann's Margarine
2 cups very hot tap water
½ cup molasses (at room temperature)

In a large bowl thoroughly mix 2½ cups flour, salt, corn meal and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water and molasses to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide dough in half and shape into loaves. Place in 2 greased 8½ x 4½ x 2½-inch loaf pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Bake in moderate oven (375° F.) about 35 minutes, or until done. Remove from pans and cool on wire racks.

BABA AU RUM Makes 1 cake

1¾ to 2¼ cups unsifted flour
¼ cup sugar
1 package Fleischmann's Active Dry Yeast
½ cup milk
¼ cup (½ stick) Fleischmann's Margarine
3 eggs (at room temperature)

In a large bowl thoroughly mix ⅔ cup flour, sugar and undissolved Fleischmann's Active Dry Yeast.

Combine milk and Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a thick batter. Cover; let rise in warm place, free from draft, until bubbly, about 1 hour.

Stir down batter. Turn into well-greased and floured 2-quart Turk's Head pan or ring mold. Cover; let rise in a warm place, free from draft, 30 minutes.

Bake in moderate oven (350° F.) about 30 to 35 minutes, or until done. Before removing from pan, immediately prick surface with fork. Pour Rum Syrup (below) over cake. After syrup is absorbed, remove from pan.

RUM SYRUP In a saucepan, combine ½ cup sugar and ¼ cup water; bring to a boil. Remove from heat and stir in ¼ cup orange juice and 1 tablespoon rum extract.

For People With Diet Problems

Persons on special diets or who have allergies no longer need to eat unpalatable, uninteresting foods. Modern science has produced seasoning substitutes, special flours and margarines, flavorings and other ingredients so that these people can eat just as well as everyone else. The following recipes have been developed for people with special dietary problems.

ONE BOWL WHITE SALT-FREE BREAD Makes 1 loaf

2¾ to 3¼ cups unsifted flour
1 tablespoon sugar
1 package Fleischmann's Active Dry Yeast
1 cup very hot tap water
2 tablespoons Planters Peanut Oil

In a large bowl thoroughly mix 1 cup flour, sugar and undissolved Fleischmann's Active Dry Yeast.

Gradually add very hot tap water and Planters Peanut Oil to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ¼ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk about 45 minutes.

Punch down dough; turn out onto lightly floured board. Shape into a loaf and place in greased 9 x 5 x 3-inch loaf pan. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Bake in hot oven (400° F.) about 30 minutes, or until done. Remove from pans and cool on wire racks.

Back—WHITE SALT-FREE BREAD, *front*—WHEAT GERM CASSEROLE

Back—LOW CHOLESTEROL BREAD, *front*—100% WHOLE WHEAT BREAD

ONE BOWL WHEAT GERM CASSEROLE BREAD Makes 1 loaf

2¾ to 3¼ cups unsifted flour
2 teaspoons salt
½ cup wheat germ
2 packages Fleischmann's Active Dry Yeast
2 tablespoons softened Fleischmann's Margarine
1⅓ cups very hot tap water
2 tablespoons molasses (at room temperature)

In a large bowl thoroughly mix 1 cup flour, salt, wheat germ and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water and molasses to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Stir batter down. Beat vigorously, about ½ minute. Turn into a greased 1½-quart casserole.

Bake in moderate oven (375° F.) about 45 minutes, or until done. Remove from casserole and cool on wire rack.

ONE BOWL LOW CHOLESTEROL BREAD Makes 2 loaves

7 to 8 cups unsifted flour
2 tablespoons sugar
2 teaspoons salt
1 package Fleischmann's Active Dry Yeast
1 tablespoon softened Fleischmann's Margarine
2½ cups very hot tap water

In a large bowl thoroughly mix 2½ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ¾ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide dough in half; shape each half into a loaf. Place in 2 greased 9 x 5 x 3-inch loaf pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in hot oven (400° F.) about 40 to 45 minutes, or until done. Remove from pans and cool on wire racks.

100% WHOLE WHEAT BREAD Makes 2 loaves

8¾ to 9¾ cups unsifted whole wheat flour
4 teaspoons salt
2 packages Fleischmann's Active Dry Yeast
1½ cups milk
1½ cups water
½ cup honey
6 tablespoons (¾ stick) Fleischmann's Margarine

In a large bowl thoroughly mix 3 cups flour, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk, water, honey and Fleischmann's Margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; cover dough with bowl and let rest for 10 minutes. Then knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 50 minutes.

Punch dough down; turn out onto lightly floured board. Divide dough in half; shape each half into a loaf. Place in 2 greased 8½ x 4½ x 2½-inch loaf pans. Cover; let rise in warm place, free from draft, until doubled in bulk, about 50 minutes.

Bake in moderate oven (375° F.) about 35 to 40 minutes, or until done. Remove from pans and cool on wire racks.

Back—CORNISH PASTIES, *front*—PEASANT'S COULIBAC

Breads That Are Meals

Man cannot live on bread alone, but bread is a good beginning. Some breads, with meat, fish, eggs or cheese added, can be served as a main dish or appetizer. A vegetable, some salad greens and dessert are often all that are needed to complete a well-balanced meal.

CORNISH PASTIES Makes 8 small pies

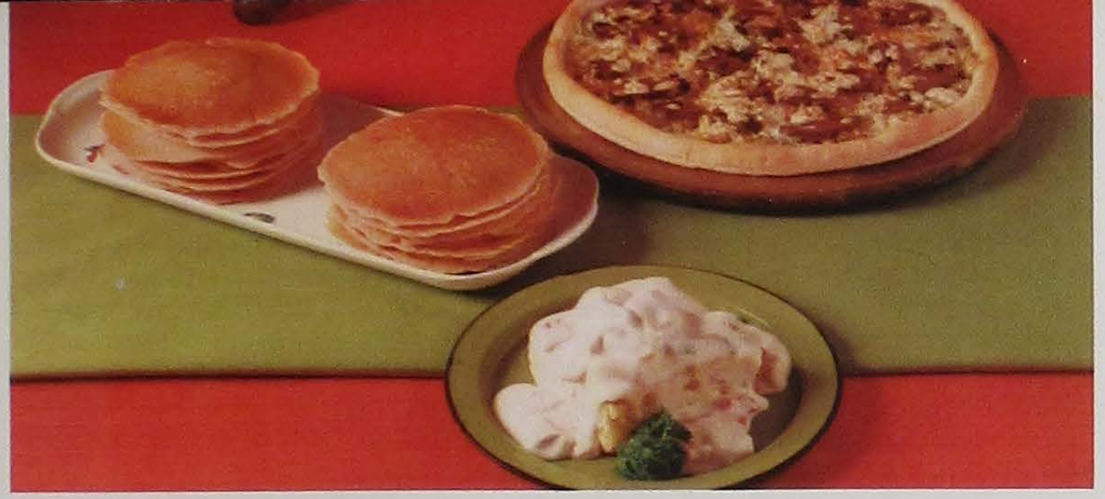
2¼ to 2¾ cups unsifted flour
2 tablespoons sugar
1½ teaspoons salt
1 package Fleischmann's Active Dry Yeast
¾ cup milk
2 tablespoons Fleischmann's Margarine
1 egg (at room temperature)

In a large bowl thoroughly mix ¾ cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine milk and Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ½ cup flour, or enough to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Prepare Sausage Filling (next page).

Punch down dough; turn out onto lightly floured board. Divide dough in half. Roll each half to a 12-inch square. Cut into four 6-inch squares. Place about ½ cup filling in center of each square. Moisten 2 adjacent sides with water. Fold remaining 2 sides across filling to form a triangle. Pinch edges to seal. Place on greased baking sheets. Slash tops of triangles to allow steam to escape.



Back—PIZZA WITH MUSHROOM ONION FILLING, *left*—SOUR DOUGH PANCAKES, *front*—TURKEY BABA

Bake in a moderate oven (350°F.) about 30 minutes, or until done. Remove from baking sheets and serve while hot. (May also be served cold.)

SAUSAGE FILLING In a large skillet, brown ½ pound bulk sausage, crumbling with a fork as meat cooks. Remove with a slotted spoon and place in a large bowl; set aside. Add ¼ cup finely chopped onion to skillet and sauté until transparent, about 5 minutes. Remove with a slotted spoon and add to sausage. Add 2½ cups mashed turnips, 1 cup mashed potatoes, 1 teaspoon salt and ⅛ teaspoon pepper to sausage; blend well.

ONE BOWL PEASANT'S COULIBAC Makes 8 servings

Meat loaf mixture (following)
1¼ to 1¾ cups unsifted flour
1½ teaspoons sugar
¾ teaspoon salt
1 package Fleischmann's Active Dry Yeast
½ cup very hot tap water
1 tablespoon Planters Peanut Oil
1 egg, beaten

Shape meat mixture into a loaf and place in 9 x 5 x 3-inch loaf pan. Bake in moderate oven (375°F.) 1 hour, or until done. Remove from pan. Set aside to cool. Meat loaf may be refrigerated overnight.

In a small bowl thoroughly mix ½ cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Gradually add very hot tap water and Planters Peanut Oil to dry ingredients and beat 1 minute at medium speed of electric mixer, scraping bowl occasionally. Beat at high speed 1 minute longer, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes.

Punch down dough; turn out onto lightly floured board. Roll into a 12 x 15-inch rectangle. Line a well-greased 9 x 5 x 3-inch loaf pan with dough. Place baked meat loaf in pan; cover with dough. Seal edges well. Brush with egg.

Bake in moderate oven (375°F.) 30 minutes. Remove loaf from pan; invert onto baking sheet and brush with egg. Bake an additional 10 minutes, or until golden brown. Cool slightly; cut into slices and serve.

MEAT LOAF MIXTURE Combine 1 pound ground chuck, ½ pound ground pork, ½ pound ground veal, 1 cup fine dry bread crumbs, ¾ cup cnopped onion, 2 eggs, 1 tablespoon chopped parsley, 1 medium clove garlic, minced, 2 teaspoons salt and ¼ teaspoon pepper.

ONE BOWL PIZZA Makes 2 pizzas

2½ to 3 cups unsifted flour
1½ teaspoons sugar
2 teaspoons salt
1 package Fleischmann's Active Dry Yeast
1 cup very hot tap water
2 tablespoons Planters Peanut Oil

In a large bowl thoroughly mix 1 cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Gradually add very hot tap water and Planters Peanut Oil to dry ingredients and beat 1 minute at low speed of electric mixer, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 45 minutes.

Punch dough down and divide in half. Press each piece of dough into a greased 12-inch pizza pan, forming a standing rim of dough. Fill with desired fillings (below) and bake as directed.

MUSHROOM-ONION FILLING Makes enough for 1 pizza

1 cup chopped onions
1 teaspoon salt
1 teaspoon oregano leaves
¼ cup Planters Peanut Oil
Paprika
1 can (3-ounce) sliced mushrooms, drained
1 tablespoon Planters Peanut Oil
1 cup shredded Mozzarella cheese

Cook onions, salt and oregano in ¼ cup Planters Peanut Oil until onions are tender. Spread over surface of 1 pizza crust.Top with mushrooms and cheese. Drizzle with 1 tablespoon Planters Peanut Oil and sprinkle with paprika.

Bake in a moderate oven (350° F.) about 30 to 35 minutes, or until done. Cut into slices and serve.

SAUSAGE-APPLE FILLING Makes enough for 1 pizza

½ pound link sausage
¼ cup chopped onion
3 tablespoons Planters Peanut Oil
1 can (1-pound 6-ounce) prepared apple pie filling
1 cup shredded Cheddar cheese

Cut sausage into ¼-inch slices. Cook sausage and onion in Planters Peanut Oil over low heat, until onion is tender and sausage is browned. Drain well.

Spread apple pie filling over surface of 1 pizza crust. Arrange sausage-onion mixture over pie filling. Sprinkle with cheese.

Bake in moderate oven (375° F.) about 30 to 35 minutes, until done. Cut into slices and serve.

ONE BOWL TURKEY BABA Makes 9 servings

2 to 2½ cups unsifted flour
2 tablespoons sugar
1 teaspoon salt
2 tablespoons chopped chives
1 package Fleischmann's Active Dry Yeast
¼ cup (½ stick) softened Fleischmann's Margarine
¼ cup very hot tap water
3 eggs (at room temperature)
½ cup dairy sour cream (at room temperature)
About 6¾ cups hot creamed turkey (your favorite recipe)

In a large bowl thoroughly mix ¼ cup flour, sugar, salt, chives and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occassionally. Add eggs, cream and 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 45 minutes.

Stir batter down. Turn into a greased 9-inch square pan. Let rise, uncovered, in warm place, free from draft, until doubled in bulk, about 30 minutes.

Bake in moderate oven (375°F.) about 25 minutes, or until done. To serve, cut while hot into squares. Top squares with hot creamed turkey.

SOUR DOUGH PANCAKES Makes about 26 pancakes

4 cups biscuit mix
2 packages Fleischmann's Active Dry Yeast
2 cups milk
1⅓ cups water
2 eggs (at room temperature)

In a large bowl thoroughly mix biscuit mix and undissolved Fleischmann's Active Dry Yeast.

Combine milk and water in saucepan. Heat over low heat until liquids are warm. Gradually add to dry ingredients and beat 1 minute at low speed of electric mixer, scraping bowl occasionally. Add eggs and continue beating at the same speed 1 minute, scraping bowl occasionally.

Cover batter; let stand at room temperature 30 minutes.

Stir batter down. Bake on lightly greased hot griddle using about ¼ cup batter per pancake. Stir down batter occasionally as it is used.

ONE BOWL CHEESE OLIVE PINWHEELS

Makes 40 rolls or 96 appetizers

3½ to 4 cups unsifted flour
½ cup grated Parmesan cheese
2 tablespoons sugar
1¼ teaspoons salt
2 packages Fleischmann's Active Dry Yeast
½ cup (1 stick) softened Fleischmann's Margarine
1¼ cups very hot tap water
1 egg (at room temperature)
Small stuffed olives, well-drained
1 egg white, beaten
Onion salt

In a large bowl thoroughly mix 1 cup flour, Parmesan cheese, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and 1 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff, moist batter. Cover bowl tightly with aluminum foil. Refrigerate 2 hours or overnight.

Punch dough down. Turn out onto lightly floured board; divide dough in half. Proceed according to directions (below) for desired size.

TO MAKE LARGE PINWHEELS Roll each half of dough into a 12 x 15-inch rectangle. Cut each rectangle into twenty 3-inch squares; place on greased baking sheets about 1 inch apart. Cut squares diagonally from each corner to about ½ inch from center. Place an olive in the center of each square. In rotation bring the same point of each corner to the center on top of olive. Pinch points to seal. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 15 minutes. Carefully brush pinwheels with beaten egg white; sprinkle lightly with onion salt. Bake in a hot oven (400° F.) about 10 to 15 minutes, or until golden brown. Remove from baking sheets and cool on wire racks.

TO MAKE SMALL PINWHEELS Roll each half of dough into a 12 x 16-inch rectangle. Cut each rectangle into forty-eight 2-inch squares; place on greased baking sheets about 1 inch apart. Proceed as above but bake in a moderate oven (375° F.) about 10 to 15 minutes, or until golden brown.

Back—SHRIMP SAVARIN, *center of plate*—HAM PINWHEELS, *outside of plate*—OLIVE PINWHEELS

ONE BOWL SHRIMP SAVARIN Makes about 8 servings

2 cups unsifted flour
1 tablespoon sugar
½ teaspoon salt
2 packages Fleischmann's Active Dry Yeast
⅔ cup softened Fleischmann's Margarine
½ cup very hot tap water
4 eggs (at room temperature), slightly beaten

In a large bowl thoroughly mix ⅔ cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add remaining flour and eggs; continue beating at medium speed 2 minutes, scraping bowl occasionally. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 30 minutes.

Stir batter down. Place in a well-greased 3-quart ring mold. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes.

Bake in very hot oven (450° F.) about 12 to 15 minutes, or until done. Remove from pan. Serve slices of warm savarin topped with Shrimp Sauce (below).

SHRIMP SAUCE Melt 6 tablespoons Fleischmann's Margarine in a large saucepan; add ⅓ cup chopped green pepper and sauté until tender. Remove from heat. Remove green pepper from pan. Stir 6 tablespoons flour into saucepan; add ½ teaspoon dry mustard, ½ teaspoon Worcestershire sauce and ¼ teaspoon celery salt. Stir in 2 cups milk and 1 cup light cream. Cook over medium heat, stirring constantly, until mixture thickens and just comes to a boil. Add 4 cups cooked shrimp, green pepper and salt to taste; heat thoroughly.

Back—HIGH HAT TUNA SOUFFLE, *back of plate*—CHEESE PUFFS, *front*—PIROZHKI

ONE BOWL HAM ROLL-UPS WITH TROPICAL RAISIN SAUCE

Makes 6 servings

1¼ to 1¾ cups unsifted flour
2 tablespoons sugar
½ teaspoon salt
1 package Fleischmann's Active Dry Yeast
¼ cup (½ stick) softened Fleischmann's Margarine
½ cup very hot tap water
1 egg yolk (at room temperature)

In a large bowl thoroughly mix ½ cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg yolk and ½ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Cover bowl tightly with aluminum foil; chill 2 hours or up to 2 days.

Turn dough out onto a lightly floured board; roll into a 12-inch square. Spread Ham Filling (below) evenly over dough. Roll up as for jelly roll; seal seam tightly. Cut into 12 equal pieces, about 1 inch wide. Place on a greased baking sheet, cut side down.

Bake in a hot oven (400°F.) about 15 to 20 minutes, or until dough is lightly browned. Serve hot with Tropical Raisin Sauce (below).

HAM FILLING Combine 1¾ cups minced cooked ham, ½ pound ground beef, 2 tablespoons prepared mustard, 1 egg, ½ teaspoon ground cloves and ½ teaspoon salt. Mix thoroughly.

TROPICAL RAISIN SAUCE In a saucepan, melt ¼ cup (½ stick) Fleischmann's Margarine. Remove from heat; blend in 3 tablespoons flour. Gradually stir in 2 cups pineapple juice. Return to heat and add ¼ cup firmly packed dark brown sugar. Bring mixture to a boil, stirring constantly. Add ½ cup seedless raisins; boil 1 minute.

ONE BOWL PIROZHKI Makes 45 appetizers

4½ to 5½ cups unsifted flour
1 teaspoon sugar
1 teaspoon salt
1 package Fleischmann's Active Dry Yeast
½ cup (1 stick) softened Fleischmann's Margarine
1 cup very hot tap water
3 eggs (at room temperature)
1 egg yolk, beaten
2 tablespoons water

In a large bowl thoroughly mix 1½ cups flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add whole eggs and ¾ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until

smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; divide into 3 equal pieces. On a lightly greased board, roll 1 piece into a 12 x 16-inch rectangle. Using a floured 4-inch cookie cutter or tumbler, cut into 12 circles. Reserve scraps of dough. Place 1 tablespoon of either filling (below) in center of each circle. Fold dough over filling to form semi-circle. Pinch seams well. Place on greased baking sheets. Repeat with remaining pieces of dough. Combine scraps; knead to form a smooth ball. Roll to a 12-inch square; cut into 9 circles. Proceed as before. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 30 minutes.

Brush with combined egg yolk and 2 tablespoons water. Using a fork, puncture each pirozhki to allow steam to escape. Bake in a hot oven (400° F.) about 15 minutes, or until done. Remove from baking sheets and cool on wire racks. Best when served warm.

MEAT FILLING Sauté 1 pound ground beef and ½ cup chopped onion in 6 tablespoons Fleischmann's Margarine until meat is browned. Blend in ¼ cup unsifted flour, 1 teaspoon dill weed, 1 teaspoon salt and ¼ teaspoon pepper. Stir in ½ cup cooked rice; cool.

CABBAGE FILLING Cover 6 cups finely shredded cabbage (about 1¼ pounds) with boiling water; drain. Toss with 1½ teaspoons salt; drain 15 minutes. In a large skillet, sauté ⅓ cup chopped onion in 6 tablespoons Fleischmann's Margarine. Stir in cabbage and cook slowly until tender, about 10 to 15 minutes. Mix in 1 finely chopped hard-cooked egg and ¼ teaspoon pepper. Cool.

HIGH HAT TUNA SOUFFLE Makes 4 to 6 servings

1 cup unsifted flour
2 tablespoons sugar
1 teaspoon salt
1 package Fleischmann's Active Dry Yeast
¾ cup milk
¼ cup (½ stick) Fleischmann's Margarine
2 teaspoons grated onion
2 eggs (at room temperature), separated
2 cans (7 ounces each) tuna, drained and flaked
1 can (10½-ounce) cream of celery soup, undiluted
½ cup milk
2 tablespoons diced pimiento

In a bowl thoroughly mix ½ cup flour, sugar, salt and undissolved Fleischmann's Active Dry Yeast.

Combine ¾ cup milk and Fleischmann's Margarine in a saucepan. Heat over low heat until liquid is warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg yolks and ½ cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Cover; let rise in warm place, free from draft, until doubled in bulk, about 40 minutes.

Meanwhile, prepare tuna filling. Combine tuna, soup, ½ cup milk, pimiento and onion. Place in greased 1½-quart casserole.

Stir batter down. Beat egg whites until stiff; fold into yeast batter. Pour over tuna mixture. Bake in moderate oven (375° F.) about 45 to 50 minutes, or until souffle tests done. Serve immediately.

ONE BOWL CHEESE PUFFS Makes about 3 dozen appetizers

1 to 1½ cups unsifted flour
1 tablespoon sugar
1½ teaspoons dry mustard
1 package Fleischmann's Active Dry Yeast
½ cup (1 stick) softened Fleischmann's Margarine
½ cup very hot tap water
1⅔ cups grated sharp Cheddar cheese (at room temperature)
2 eggs (at room temperature)
1 egg white, slightly beaten
Salt

In a large bowl thoroughly mix ½ cup flour, sugar, dry mustard and undissolved Fleischmann's Active Dry Yeast. Add softened Fleischmann's Margarine.

Gradually add very hot tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add cheese, eggs and ½ cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter.

Drop mixture by slightly rounded teaspoonfuls, about 2 inches apart, onto greased baking sheets. Let rise, uncovered, in warm place, free from draft, until light and spongy, about 1 hour.

Brush puffs very gently with egg white; sprinkle lightly with salt.

Bake in moderate oven (375° F.) about 12 to 15 minutes, or until golden brown. Remove from baking sheets and cool on wire racks.

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